

# Festive Menu

## Starters

### Curried parsnip and red lentil soup

*Coriander chutney, coconut yoghurt, garlic naan (ve)*

### Jerusalem artichoke and caramelised onion tart

*Soused pear, truffle vinaigrette (ve)*

### Cornish pork rillettes

*Celeriac and apple remoulade, fried sourdough, cornichons, watercress*

### Prawn, potato and crayfish cakes

*Preserved lemon, watercress, cucumber, brown crab mayonnaise*

## Mains

### Roast Kelly Bronze turkey breast, pork and chestnut stuffing

*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

### Slow-cooked blade of Hereford x Angus beef

*Bourguignon sauce, glazed carrot, smoked parsnip mash*

### Herb-crusted Brixham coley fillet

*Roasted new potatoes, cider-braised winter greens, Café de Paris sauce*

### Symlicity 'chorizo', leek and butterbean pie

*Hasselback potatoes, creamed sprouts, roast carrots, romesco sauce (ve)*

## Puddings

### Spiced sticky date pudding

*Gingerbread ice cream, rum butterscotch (v)*

### Passionfruit and clementine posset

*Boozy pomegranate compote, almond wafers (v)*

### Valrhona chocolate and illy espresso brownie

*Sour cherry sorbet, maple granola (v)*

### Toffee apple, fig and chestnut crumble

*Mincemeat ice cream or custard (v) (veo)*

## Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

**£35.95**

### Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

