



FESTIVE MENU 2021

STARTERS

Smoked Scottish Salmon Mousse, with Whiskey Jelly, fried capers sourdough toast

Duck liver & port parfait, house chutney, sourdough toast

Cauliflower & roasted chestnut soup, crusty bread

Turkey, cranberry & mozzarella arancini, parsnip puree

Breaded camembert wedges, cranberry chutney

MAINS

*Surrey Farms sirloin steak, triple cooked chips, peppercorn sauce,
portabella mushroom, watercress (£3 surcharge)*

*Crown of English turkey, pigs in blankets, goose fat roasties, spiced red cabbage
& honey glazed carrots, garlic & bacon brussel sprouts, nutty bread sauce*

*Braised Gressingham duck leg, dauphinoise potatoes, baked fennel, garlic &
bacon brussel sprouts,*

Roasted sea bass, celeriac mash, creamed leeks, bacon bits

Butternut & goats cheese risotto, herby oil

PUDDINGS

Christmas Pudding, brandy ice cream

Chocolate orange bread & butter pudding, cinnamon custard

Sticky toffee pudding, salted caramel ice cream, ginger toffee sauce

Apple, pear & cinnamon crumble, vanilla custard

Chocolate brownie, vanilla ice cream

Selection of British Cheeses (£3 surcharge)

3 COURSES £32

2 COURSES £25

Available from the 01st until 23th December (not available Sunday's)

Pre-order NLT 7 days before booking.

