



FESTIVE GROUP SET MENU

This menu runs from December 1st to 24th for pre-booked groups

A pre-order & deposit (£12.50 per person) are required

Groups may be seated at separate, adjacent tables.

2 courses 24.00 or 3 courses 30.00

or with a veggie main course

2 courses 22.50 or 3 courses 28.50



STARTERS

DUO OF PIGEON: PAN ROASTED PIGEON BREAST & CONFIT LEG
sautéed sprouts & mushrooms, parsnip purée, pear gel

SMOKED PORK FILLET WITH A CARAMELISED ONION & APPLE COMPOTE
fennel seed & Parmesan cheese straw

GARLIC BUTTER KING PRAWNS WITH A SAFFRON FONDANT POTATO
lobster bisque, tomato oil

FIG & BEETROOT TARTE TATIN WITH A GOAT'S CHEESE & WATERCRESS SALAD
candied hazelnuts, fig & beetroot chutney

MAIN COURSES

ROAST TURKEY BREAST & BRAISED LEG, ROAST POTATOES,
BACON WRAPPED SAUSAGE MEAT STUFFING & TURKEY GRAVY
roasted root vegetables, sautéed sprouts, kale & chestnuts, braised red cabbage

VENISON SAUSAGES WITH A CHORIZO, BEAN & TOMATO CASSOULET
topped with smoked cheddar

WHITE CRAB, CHILLI & LEMON RISOTTO *Parmesan crisp, rocket*

LENTIL WELLINGTON, BRAISED RED CABBAGE & ROAST POTATOES
sautéed sprouts, kale & chestnuts, redcurrant gravy

KATSU SWEETCORN FRITTERS, CURRY SAUCE & BASMATI RICE
roasted baby corn, mange tout, pickled vegetables

DESSERTS

MILLIONAIRE'S CHEESECAKE CHOCOLATE BOMB
chantilly cream, chocolate purée, honeycombe, fudge pieces

DOUBLE CHOCOLATE BROWNIE *caramel sauce, honeycombe ice cream*

PISTACHIO & WHITE CHOCOLATE TART WITH WHITE CHOCOLATE MOUSSE
strawberry compote, pistachio & white chocolate crumb

RASPBERRY, PEACH & CLEMENTINE VEGAN PAVLOVA *raspberry sorbet, peach gel*

CHEESE TRIO *assorted biscuits, walnut mini-loaf, grapes, fruit chutney* £2.00 supplement

Game dishes may contain shot & even filleted/pitted items may contain bones, stones or similar.

We don't list all ingredients so please inform us of allergies/ preferences.

