



DECEMBER GROUP SET MENU

Available 1st to 23rd December

2 course 22.50 or 3 course 27.50

-advance booking, £10 deposit pp & pre-order required-

Minimum party size 10 persons.

Parties over 12 may be seated at separate tables.

** £3 discount on this dish ** £2.50 supp on this dish*



STARTERS

PAN-FRIED PROSCUTTIO WRAPPED RABBIT & CHICKEN TERRINE

bread sauce, pan jus

SMOKED DUCK BREAST, SPICED PLUM CHUTNEY & WATERCRESS

goat's cheese & pine-nut loaf

SALMON GRAVALAX & MOUSSE TIAN fennel & cucumber salad, harissa & lime mayo

VEGAN MEZZE: winter spiced falafel, red pepper hummus, pitta, olives, sun-dried tomatoes

BLUE CHEESE MOUSSE & RED WINE POACHED PEAR crispy walnuts, pear crisp

MAIN COURSES

ROASTED TURKEY BREAST & BRAISED LEG, ROAST POTATOES,
& BACON WRAPPED PORK & CRANBERRY STUFFING

roasted root vegetables, sautéed sprouts, kale & chestnuts, white wine gravy

SLOW COOKED LAMB SHANK, SMOKED GARLIC MASH & BRAISING LIQUOR

braised red cabbage

PAN-FRIED SEA TROUT, SWEET POTATO FONDANT, SAMPHIRE & SPINACH

pea purée, chive oil

LENTIL WELLINGTON, CAULIFLOWER CHEESE & ROAST POTATOES

roasted root vegetables, sautéed sprouts, kale & chestnuts, redcurrant gravy

WILD MUSHROOM RISOTTO & TRUFFLE DRESSED ROCKET vegan Parmesan*

DESSERTS

BAILEYS & WHITE CHOCOLATE BREAD PUDDING malted vanilla Anglaise

DOUBLE CHOCOLATE BROWNIE chocolate sauce, toffee ripple ice cream

SPICED CLEMENTINE TART orange jelly, creme fraiche, cinder toffee

BLACKCURRANT DELICE, VANILLA SPONGE & APPLE SORBET thyme tuille

VEGAN CHOCOLATE MOUSSE IN A CHOCOLATE SHELL

vegan vanilla ice cream, brandy steeped cherries

TRIO OF CHEESE assorted biscuits, mini loaf, grapes, quince jelly**

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.

All bookings need to be inline with any govt requirements that may be brought in.

