

Christmas Menu

3 course £25 per person

To start

Mushroom soup

truffle oil & homemade focaccia (gfo) (df)

Chicken & duck terrine

caramelised red onion chutney, crostini (gfo)

Tarquins blackberry gin cured salmon

dill creme fraiche, crostini (gfo)

Butternut squash ravioli

sage butter, pinenuts (v) (n)

To follow

Roast turkey or beef

goose fat roasted potatoes, honey & mustard roasted roots, pigs in blankets, sprouts & savoy cabbage, proper gravy & Yorkshire pudding (gfo)

Pan fried hake fillet

sautee potatoes, greens & prosecco sauce (gf)

Festive Buddha bowl

roast newies, parsnips, sprouts, rocket, lentils, chestnuts, smoked cheese, cranberry, port & orange dressing (v) (gf) (vgo)

To finish

Profiteroles

Cointreau cream, dark chocolate sauce (v)

Chai spiced cheesecake

mixed berries & clotted cream

Almond & Baileys creme brulee

homemade gingerbread (gfo)

Selection of cheese

homemade chutney, artisan biscuits (gfo)

All our dishes are cooked to order using fresh ingredients sourced from local suppliers and producers as much as possible.

Please note that during busy periods some dishes may take longer to cook as they are freshly prepared.

We will endeavour to serve your food as quickly as possible.

(gf) gluten free ~ (v) vegetarian ~ (df) dairy free ~ (n) contains nuts ~ (vgo) vegan option ~ (gfo) gluten free option

Please speak to a member of our team if you have any questions about our menu, food allergies & intolerances.