

FESTIVE MENU

28th November - 21st December 2024

Curry Spiced Parsnip Soup (vg)

Sultana focaccia

Tian of Cornish Crab & Avocado Salsa

Roasted pepper dressing and parmesan herb salad

Confit Duck Terrine

Spice roasted plum compote, warm brioche



Traditional Roast Turkey

Served with all the trimmings

Pan Roasted Salmon Fillet

Mussels, spinach, green beans, confit cherry tomato & Champagne cream velouté

Braised Shin of Beef

Herb mash, roasted carrots, green beans & red wine sauce

Black Garlic & Clementine Nut Roast (v)

Green beans, braised red cabbage & red onion gravy



Traditional Christmas Pudding (vg)

Brandy sauce

Christmas Crumble, Vanilla Bean Ice Cream

Apple, cranberry & festive spices

Dark Chocolate Orange Tart

Hazelnut cream & candied mint

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

THREE COURSES

Dinner £45 inc Coffee & Warm Mince Pies