

Festive Menu

3 Courses for £32

STARTERS

Festive Bubble & Squeak

Our signature bubble & squeak made with Brussel sprouts of course, with roasted chestnuts and cranberry jus

Jerusalem Artichoke Soup

rich & creamy served with parsnip or bacon croutons and French baguette

Salmon Gravalax

home cured Nordic salmon with dill, pickled radish and cucumber relish

Duck Terrine

with orange & tarragon jelly, dressed fresh green leaves, marinated olives and toasted sourdough)

MAINS

Venison Bourguignon

(slow cooked with dauphinoise potatoes & glazed carrots)

Festive Turkey

Roast potatoes, brussel sprouts, honey glazed carrots & swede, steamed greens, bread sauce, pigs in blankets and gravy

Vegetable Wellington

Puff pastry slice filled with garlic & butter roasted vegetables, ratatouille

Poached Salmon

With Harrow & Hope beurre blanc, sauteed new potatoes, charred silver skin onions, peas & edamame beans

PUDDINGS

Winter Berry Crumble with Custard

Tarte Tatin with Vanilla Ice Cream

Christmas Pudding with Brandy Sauce

Chocolate Log

Mince Pies & Filter Coffee + £5