



FESTIVE DINING

menu

TO START

Creedy Carver chicken & tarragon terrine

Piccalilli, onion loaf

Gin cured salmon

Pickled heritage carrot, horseradish mayo, chilli

Jerusalem artichoke soup

Truffle, wild mushroom, Parmesan (v)

Sweet potato & spinach falafel

Cumin hummus, pomegranate (v+)

THE MAIN EVENT

Roast free-range bronze turkey

Lemon & garlic stuffing, pigs in blanket, roast sea salt potatoes, crispy pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish

Stokes Marsh Farm slow-braised beef short rib

Roast sea salt potatoes, spiced red cabbage, cavolo nero, honey-glazed parsnips & carrots

Butternut squash, goat's cheese, spinach & red onion tart

Spiced red cabbage, cavolo nero, honey-glazed parsnips & carrots (v)

Baked seabass

Olives & chermoula, samphire, tomato & herb butter sauce



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DESSERT

Christmas pudding

Brandy sauce, kirsch cherries (v+)

Caramel & chocolate cremeux

Almond, cocoa sponge, blackberries

Raspberry & melon bavarois

Mango sorbet, lime jelly

Mincemeat crumble tart

Honeycomb ice cream

Three courses 60

Including a glass of Champagne on arrival
& half a bottle of wine per person

v denotes vegetarian dishes, ve denotes vegan dishes

v+ denotes a dish that can be made vegan friendly

If you have an allergy or dietary requirements

please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%