



## Festive Menu

*Celeriac Velouté, Chestnuts, Chives & Crème Fraiche*

*Duck & Port Parfait with Apple Chutney & Toasted Brioche*

*Beetroot and Gin Gravadlax, Apple & Dill Dressing with Horseradish  
Cream & Sourdough Croutons*

*Roasted & Pickled Beetroot Salad with Goats Cheese Mouse &  
Candied Walnuts*

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*Traditional Roast Turkey with all the Trimmings*

*Feather Blade of Beef in a Bourguignon Sauce with Cabbage & Mash*

*Chalk Steam Trout with Mussel Chowder and Caviar*

*Turkey & Stuffing Pie with all the Trimmings*

*Roasted Pumpkin Risotto with Candied Walnuts, Pomegranate and  
Toasted Pumpkin Seeds*

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*Traditional Christmas Pudding with Brandy Sauce*

*Orange & Cinnamon Crème Catalana with a Biscotti*

*Chocolate Parve with Honeycomb, Blackberries & Vanilla Ice Cream*

*Cheese & Biscuits*

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*Followed by*

*Tea, Coffee & Mince Pies*

*2 x Course £30.95 per person*

*3 x Course £34.95 per person*

*Served Daily – 12.30-3pm and 5.30pm-8.15pm*