



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

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 Pumkin Risotto with Candied Walnuts, Pomegranate and Toasted Pumpkin Seeds

Traditional Christmas Pudding with Brandy Sauce

Orange & Cinnamon Crème Catalana with a Biscotti

Chocolate Parve with Honeycomb, Blackberries & Vanilla Ice Cream

Cheese & Biscuits

*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