

FESTIVE MENU

27th November until 23rd December

TO START

Mushrooms, truffle, fig, parmesan

STARTERS

Crispy goose, pancetta, plums, pickled sprout flowers

Smoked salmon, beetroot, walnuts, goat's curd

Crispy brisket, parsley, piccalilli

Cauliflower velouté, roasted cauliflower, crispy capers, apple blossom

MAINS

Wiltshire bronzed turkey, pigs in blankets,
chestnut & cranberry stuffing, all the trimmings

Haunch of venison, pickled red cabbage, blackberries,
smoked garlic dauphinoise, onion ash

Fillet of hake, sticky parsnips, Bombay potatoes, onion bhaji,
curried butternut squash

Artichoke 'tart', parsley, red endive, stilton

PRE DESSERT

'Mulled wine', festive aromats

DESSERT

Dark chocolate delice, orange, honeycomb

Christmas pudding, clove Bramley apple, brandy cream

Festive trifle – mulled wine jelly, panettone, eggnog custard, clementines, meringue

Cheese board - three local cheeses, celery, apple, grapes,
homemade crackers & chutney

Two courses £29.50 / Three courses £36.00 per person

Vegetarian options are available. Ask us about our selection of wines to match.