

FESTIVE FEAST



To Start

Hand Cut Smoked Salmon

dill crème fraîche, pickled cucumber, rye crisps [G,F,M]

Country Game & Pistachio Terrine

Cumberland sauce, balsamic onions, sourdough [G,F,N,M,Mu,E,SD]

Roasted Celeriac & Thyme Soup 🌱

apple, hazelnuts, chive oil [N,C,SD]



The Main Event

Roasted Turkey Ballotine

pigs in blankets, sprouts & chestnuts, pomme fondant [G,M,C,SD]

Pan Fried Seabream

winter vegetable cassoulet, parsnip crisps, curry oil [F,C,Mu,SD]

Mushroom Chestnut Thyme Pithivier 🌱

squash purée, kale, Madeira caramel [G,SD]



Pudding

Signet Christmas Pudding

brandy cream [G,E,M,N,SD]

Winter Fruit Pavlova

nutmeg Chantilly, meringue [E,M]

Pineapple Ravioli 🌱

coffee poached pineapple, coconut



British Cheese Selection for Table

Quince jelly, crackers [G,M,SD]

£14 per person



Mince Pies



Some dishes may contain allergens. Please let us know if you have any allergies or intolerances.
We are happy to provide you with any allergen information you need. 🌱 Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide