



# FESTIVE DINNER MENU

£60 PER PERSON

Glass of fizz on arrival

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Roast Butternut Squash Soup | Pumpkin Seed Granola

Game Terrine | Pickled Red Cabbage | Orange | Endive | Walnut

Cured Chalkstream Trout | Parsnip | Dill | Honey Tuille

Baked Beetroot | Hazelnut Pesto | Horseradish | Beetroot Tops

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Roast Turkey Breast | Stuffing | Bread sauce

Braised Blade of Beef | Horseradish

Pan Roast Hake | Bearnaise Sauce

Vegan Mushroom, Kale & Chestnut Wellington

All served with roast potatoes & mixed seasonal greens

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Christmas Pudding | Brandy Sauce

Local Cheese Board (£5 supplement)

Dark Chocolate Delice | Popcorn pannacotta

Mulled Winter Fruits | Cinnamon Ice Cream | Gingerbread

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Tea, Coffee & Mince Pie