Festive Sundays Menu

Preorder & deposit of £10 per head required for tables of 12 or more.

2 Course £33 3 Course £38

Available every Sunday from Sunday 29th November.

Starters

Celeriac Velouté, pickled Winter vegetables, micro chervil, crusty bread. **v**

Ham Hock & Chicken Terrine, piccalilli, toasted sourdough, Winter herb salad. **gf***

Miniature Game Pie, braised red cabbage, apple chutney, Port & Maderia jus.

Beetroot & Mushroom Cannoli, candied beetroot crisp, apple & raisin compote, Port jus. **ve gf* df**

Main Courses

All served with carrots, Brussel sprouts & braised red cabbage.

Roast Topside of Beef, roasted potatoes, Yorkshire pudding, house gravy, **gf* df***

Hand Carved Turkey Breast, roasted potatoes, roasted parsnip, sage & chestnut stuffing, bacon wrapped sausage, turkey gravy. **gf***

Beef Bourguignon, pomme purée, tenderstem broccoli, crispy shallots, red wine jus. **gf**

Pork Belly, fondant potato, black pudding crumb, apple purée, kale, celeriac purée, cider jus. **gf***

Pan Fried Salmon, crushed potatoes, winter herbs, samphire, dill beurre blanc, herb oil. **gf**

Winter Vegetable Pithivier, cauliflower, chestnut, kale, beetroot crisp, celeriac purée, Maderia jus. **ve df**

Christmas Dinner Platter £12 (Serves 4)

Pigs in blankets, honey roast parsnips, mashed potatoes, Yorkshire puddings, sage & chestnut stuffing.

Desserts

Sherry Trifle, Chantilly cream, mulled berries, vanilla custard, almond crumb.

Chocolate Delice, clementine gel, praline, honeycomb ice cream. **gf**

Mulled Berry Bakewell Tart, cranberry gel, Chantilly cream. **gf**

Christmas Pudding, citrus zest, brandy sauce.

v vegetarian ve vegan df dairy free gf gluten free * adaptable to dietary requirements