

SAMPLE FESTIVE SET MENU

Pumpkin Veloute, Sage & Croutons ^(G/F*)

Salt Baked Celeriac Carpaccio, Apple, Hazelnut & Truffle ^{(VG) (G/F)}

Cured Salmon, Pickled Cucumber, Beetroot Relish, Horseradish & Dill

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Braised Venison Haunch, Red Cabbage, Salsify, Dauphinoise Potato

Grilled Monkish, Potato Gnocchi, Chestnuts, Smoked Bacon & Pumpkin ^(G/F)

Strozzapretti, Wild Mushrooms, Lincolnshire Poacher, Sprout Tops ^(V)

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Classic Christmas Pudding, Brandy Butter, Orange Custard ^(G/F*)

Cherry Mascarpone Snow Globe

Black Forest, Mousse, Brownie & Cherry

British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney,
Grapes & Celery ^(V)

(£5 supplement per person)

Two Courses £28

Three Courses £33

Executive Chef Ian Howard

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT
(V) Vegetarian, (VG) Vegan, (*VG) Vegan on request, (G/F) Gluten-Free, (*G/F) Gluten-Free on request