

Festive Set Menu

2 COURSES £44 | 3 COURSES £54



To Get You Started

Locally baked artisan bread, *salted herb butter* £5.50

Marinated Mixed Olives, *chilli & garlic* £6.00



Starters

CARROT, GINGER & CORIANDER SOUP
toasted garlic croutons VG

WHIPPED CHICKEN LIVER PARFAIT,
rye bread, cherry gel

SMOKED SALMON ROULADE,
mini Scottish oatcakes, cucumber, cream cheese

SUMAC ROASTED HUMMUS
pomegranates, warm flatbread VG

BURATTA,
roasted red pepper, chestnut



Main Courses

CHRISTMAS DINNER,
*hand carved turkey roulade, sage & onion stuffing, carrot, parsnip,
creamed sprouts, roasted potatoes, pigs in blankets*

VENISON HAUNCH,
*celeriac & potato gratin, braised savoy cabbage,
red currant jus*

CIDER CURED SEA TROUT,
pea puree, broccoli, mashed potato

ROASTED BUTTERNUT SQUASH,
feta, spinach, pine nuts, pesto (can be VG)

CHESTNUT MUSHROOM RISOTTO VG

RIBEYE STEAK,
*Koffmann fries, peppercorn sauce
(£20.00 supplement)*



Desserts

CHRISTMAS PUDDING
*warm brandy custard & vanilla ice cream
(VG upon request)*

CHOCOLATE & COCONUT TART
vanilla ice cream VG

STICKY TOFFEE PUDDING

ICE-CREAMS & SORBETS VG

I J MELLIS CHEESE SELECTION
*oatcakes, quince jelly
(£5.00 supplement)*

