

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 & ORANGE TART
vanilla ice cream VG

STICKY TOFFEE PUDDING VG

ICE-CREAMS & SORBETS VG

I J MELLIS CHEESE SELECTION
oatcakes, quince jelly



Festive Set Menu

NGCI

2 COURSES £44 | 3 COURSES £54



To Get You Started

Ciabatta, salted herb butter £5.00

Marinated Mixed Olives, chilli & garlic £6.00



Starters

CARROT, GINGER & CORIANDER SOUP
bread VG

WHIPPED CHICKEN LIVER PARFAIT,
bread, cherry gel

SMOKED SALMON ROULADE
oatcakes, cucumber, cream cheese



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 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 & ORANGE TART
vanilla ice cream VG

STICKY TOFFEE PUDDING

ICE-CREAMS & SORBETS VG

I J MELLIS CHEESE SELECTION
oatcakes, quince jelly



Festive Set Menu

NDCI

2 COURSES £44 | 3 COURSES £54



To Get You Started

Locally baked artisan bread, *lemon oil* £5.50

Marinated Mixed Olives, *chilli & garlic* £6.00



Starters

CARROT, GINGER & CORIANDER SOUP
toasted garlic croutons VG

SUMAC ROASTED HUMMUS
pomegranates, warm flatbread VG

HEIRLOOM TOMATO CARPACCIO VG



Main Courses

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

ROASTED BUTTERNUT SQUASH,
spinach, pine nuts, pesto VG

CHESTNUT MUSHROOM RISOTTO VG

RIBEYE STEAK,
*Koffmann fries, seasonal vegetables
(£20.00 supplement)*



Desserts

CHOCOLATE & ORANGE TART
vanilla ice cream VG

CHRISTMAS PUDDING
vanilla ice cream VG

STICKY TOFFEE PUDDING VG

ICE-CREAMS & SORBETS

