

Festive Menu

Four Course Dinner - £42.00 pp

Canapés on arrival

Amuse Bouche

Starters

Parsnip & White Onion Soup, Bacon & Sage Dumplings

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Smoked Chicken & Wild Mushroom Terrine, Celeriac Remoulade, Carrot Purée, Tortilla Crisp

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Cocktail of Crab & Lobster, Exotic Fruits, Ginger Toasted Brioche

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Beetroot Carpaccio, Glazed Golden Cross Goat's Cheese, Root Vegetable Crisps, Sauce Aioli

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Confit Duck Pancake, White Cabbage & Apple Salad, Pea Shoots, Port Orange Reduction

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Poached Haddock, Welsh rarebit, Butternut Squash Risotto, Leek Velouté

Mains

'Holly Farm Turkey', Clementine & Chestnut Farce, Fondant Potato, Pigs in Blankets, Sage Jus

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Butter Poached Beef Fillet, Girolle Mushrooms, Baby Beetroots, Thyme Scented Jus

(£6.00 supplement)

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Pan Fried Breast of Guinea Fowl, Creamy Pearl Barley, Braised Red Cabbage, Truffle Jus

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Roast Chump of Lamb with its own Shepherd's Pie, Honey Roast Parsnips, Rosemary Jus

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Pan Fried Sea Bass, Seafood Lasagne, Chargrilled Artichokes, Parmesan Creamed Spinach

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Grilled Cod Fillet, Vanilla Fondant Potato, Braised Chicory, Champagne Butter Sauce

Desserts

Traditional Christmas pudding, Brandy Sauce Espuma, Winter Berry Ice Cream

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Passion Fruit & Mango Tartlet, Italian Meringue, Coconut Lime Jelly

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Poached Pear & Frangipane Terrine, Maple Syrup Ice Cream, Vanilla Anglaise

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Banana Soufflé, Caramel Panna Cotta, Chocolate Soil, Salted Caramel Sauce

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Chocolate Three Ways, Chocolate Hazelnut Brownie, Milk Chocolate Bavoire,
White Chocolate Brûlée

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Selection of English, French & Local Cheeses, Celery, Quince, Walnut Bread

Coffee, Hot Chocolate, Tea & Infusions with Petit Fours

£3.95 pp

Vegetarian menu available upon request

If you have any special dietary requirements or food allergies please inform a member of our Restaurant Team

Prices are inclusive of vat

Service is left to your own discretion – 10% service charge applicable for parties of 10 or more