

Festive Menu

Three course lunch - £29.95

Canapés on arrival

Starters

Parsnip & White Onion Soup, Bacon & Sage Dumplings

*

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

*

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

*

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

*

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

*

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

Mains

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

*

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

(£6.00 supplement)

*

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

*

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

*

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

*

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

Desserts

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

*

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

*

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

*

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

*

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

*

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