

FESTIVE MENU

Available to book from 22nd November to
30th December (excluding Christmas Day)
for parties of all sizes

AMUSE BOUCHE

Parsnip & Chestnut Soup (VE) (GF) (DF)

TO START

Mushroom Parfait; shimeji mushrooms, red veined sorrel, black garlic crumb (VE) (*GF) (DF)

Salt Beef Croquette; sauerkraut, grain mustard mayo, watercress (*GF)

Queen Scallop Fish Pie; hot smoked Scottish salmon, prawns, duchess potatoes (GF)

MAIN COURSES

Roast Turkey Ballotine Stuffed with Apricot and Sage; smoked duck fat roast potatoes, charred sprouts, pig in blanket, mulled red cabbage, parsnip & bay bread sauce, cranberry, orange and juniper sauce (*GF)

Guinness and Marmite Braised British Grassfed Beef Cheek; beef fat roasted heritage carrots with star anise and horseradish mashed potato

Grilled Fillet of Bream; Cornish crab potato cake, winter greens, lobster and caviar cream sauce (GF)

Oak Smoked Celeriac Steak; heritage carrots, cavalo nero, black garlic crumb, horseradish vinaigrette (VE) (GF) (DF)

SWEETS & PUDDINGS

Christmas Pudding, eggnog custard and candied chestnut

Rum and Raisin Coconut Crème Brulee, caramelised sugar (GF) (VE) (DF)

Boozy Damson and Sherry Trifle; plum jelly, vanilla custard, brandy cream

Chef's Selection of British Cheeses, spiced cranberry chutney and artisan crackers (*GF)

VE - Vegan | GF - Gluten Free | DF - Dairy Free | *GF - Can be adapted to use non gluten containing ingredients on request.

2 COURSES £26.95 PER PERSON

3 COURSES £34.50 PER PERSON



Christmas Pudding

6 COURSE CELEBRATION MENU

Available to book from 22nd November to 30th December (excluding Christmas Day) for parties of all sizes

CANAPÉS 1 per person

Duck Liver Pate (*GF) • Shellfish Tartlet • Smoked Pumpkin and Rosary Ash Vol-au-vent (V)

AMUSE BOUCHE

Parsnip, Chestnut & Thyme Soup (VE) (GF) (DF)

TO START

Wild Mushroom Parfait; shimeji mushrooms, red veined sorrel, black garlic crumb (VE) (*GF) (DF)

Salt Beef Croquette; sauerkraut, grain mustard mayo, watercress (*GF)

Queen Scallop Fish Pie; hot smoked Scottish salmon, prawn, duchess potatoes (GF)

MAIN COURSES

Roast Turkey Ballotine Stuffed with Apricot and Sage; smoked duck fat roast potatoes, charred sprouts, pig in blanket, mulled red cabbage, parsnip & bay bread sauce, cranberry, orange and juniper sauce (*GF)

Guinness and Marmite Braised British Grassfed Beef Cheek; beef fat roasted heritage carrots with star anise and horseradish mashed potato

Grilled Fillet of Bream; Cornish crab potato cake, wilted winter greens, lobster and caviar cream sauce (GF)

Oak Smoked Celeriac Steak; heritage carrots, cavalo nero, garlic crumb, horseradish vinaigrette (VE) (GF) (DF)

SWEETS & PUDDINGS

Christmas Pudding, eggnog custard and candied chestnut

Rum and Raisin Coconut Crème Brulee, caramelised sugar (GF) (VE) (DF)

Boozy Damson and Sherry Trifle; plum jelly, vanilla custard, brandy cream

CHEESE COURSE £6.50 supplement

Oxford Blue Cheese, caramelised onion tatin and cranberry chutney

ARTISAN COFFEE & TEAS

Iron & Fire coffee or Joe's Tea, mini mince pies

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6 COURSES £49.95 PER PERSON



Guinness and Marmite Braised British Grassfed Beef Cheek