

Christmas Menu 2024

Cheddar soufflé, chestnut & mushroom sauce

Pig cheek croquettes, remoulade, pickled mustard seed dressing

Duck liver pate, pear chutney, toasted sourdough

Chalk stream trout gravadlax, pickled cucumber, horseradish crème fraiche,
soda bread

Slow cooked beef cheek, braised red cabbage, celeriac, crispy shallots, braising
juices

Roast fillet of monk fish, saffron & lobster sauce, pink fir potato

Roast guinea fowl breast, leg meat & chestnut stuffing, swede & carrot mash,
tarragon sauce

Vegetarian option on request

All mains will be served with potatoes and a selection of seasonal vegetables

Turkey with all the trimmings, we are happy to cook a whole turkey for
parties of 8 plus, we will need at least 2 weeks' notice

Mincemeat frangipane tart, brandy cream

Chocolate fondant, orange ice cream, caramelised hazelnuts

Crème brûlée

British cheese board, house chutney & biscuits supplement £3

Christmas pudding for the table with brandy sauce serves 4-6 £15

3 courses £42

2 courses £36