

## *Christmas Menu*

*Cheddar soufflé, chestnut & mushroom sauce, chives, parmesan*

*Country terrine, house chutney, toasted sourdough*

*Chalk stream trout, ginger, orange, chilli & yoghurt*

*Slow cooked beef cheek, braised red cabbage, celeriac, Roscoff onion, red wine braising juices*

*Market fish, shellfish bisque, aioli*

*Roast duck breast, confit leg meat tart, swede & carrot mash, spiced duck sauce*

*Vegetarian option available 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 free range turkey for parties of 8 plus, we will need at least 2 weeks notice*

*Sticky ginger pudding, toffee sauce, Drambuie custard*

*Lemon posset, meringue, vanilla shortbread*

*Dark chocolate ice cream, caramelised oranges, hazelnut crunch*

*British cheese board, house chutney & biscuits supplement £10 as an extra course or £5 if in place of pudding*

*3 courses £49.50*

*3 courses with cheese instead of pudding £54.50*

*2 courses £41.50*

*Served Wednesday through to Saturday from beginning of December*