



FESTIVE PARTY MENU

Monday 24th November - Wednesday 24th December

TWO COURSES **£32.95** | THREE COURSES **£39.95**

COMPLIMENTARY BUBBLES FOR ALL FESTIVE PARTY BOOKINGS ON
MONDAY - WEDNESDAYS FROM NOV 24TH UNTIL DEC 17TH

STARTERS

Pan roasted King oyster mushrooms with celeriac puree, toasted pine nuts
& black garlic oil (pb/gf)

Roasted squash & Bramley apple soup, toasted sourdough (pb/gfo)

Wild boar & peppercorn terrine, melba toast & giardiniera (gfo)

Beetroot cured chalk stream trout with salsa de aquacade, pickled fennel &
dill oil with charred crostini (gfo)

MAINS

Roast crown of turkey with beef dripping roast potatoes, Yorkshire pudding,
pork & chestnut stuffing, honey parsnips, glazed carrots, charred chestnut Brussels
& pigs in blankets & a rich gravy (gfo)

12-hour slow cooked feather blade of beef with dauphinoise potatoes,
creamy leeks, crispy shallots & baby thyme (gf) *

Pan fried cod loin, parsley & garlic crumb, chorizo & butterbean cassoulet (gf)

Roast celeriac steak with Romesco, gremolata, crispy chickpeas &
cauliflower florets (pb/gf)

DESSERTS

Rum baba, Chantilly cream & pistachio crumb

Poached pear Christmas crumble, tonka bean creme anglais (pbo/gf)

Chocolate cherry delice with freeze dried raspberries

Rockstar cheddar & Hampshire Tunworth with quince jelly & crackers *

TO FOLLOW

Mince pies

*£4 supplement

(v) vegetarian (pb) plant based (gf) gluten free (o) option available

Please clearly state your allergies or intolerances on the pre order sheet against your name
One complimentary glass of house bubbles per guest on arrival when redeeming festive offer