



FESTIVE MENU



AVAILABLE 1ST-24TH DECEMBER



3 Course
£35 per head

2 Course
£30 per head



MAINS

BACON WRAPPED SAGE & ONION TURKEY BREAST

mashed & roast potatoes / pigs in blankets / stuffing / marmite sprouts / maple-glazed roots / port gravy

BUTTERNUT SQUASH, SAGE & CRANBERRY WENSLEYDALE TART

mashed & roast potatoes / date roulade / stuffing / maple-glazed roots / marmite sprouts / port gravy

ROAST HAKE FILLET

crushed potatoes / sauce bavaoise / cavolo nero

SEARED RIBEYE STEAK

hasselback potatoes / bone marrow sauce / dressed watercress
(£4 supplement)

STARTERS

WINTER ROOTS SOUP

pearl barley / black pepper broth / dinner roll / whipped butter

DUCK LIVER PÂTÉ

fig jam / cornichons / toasted harvester bread

HOT SMOKED SALMON

confit potato / caper mayonnaise

DESSERTS

CHRISTMAS PUDDING

brandy sauce

MULLED WINTER BERRY CRUMBLE

clotted cream ice cream / stem ginger

BLACK FOREST TRIFLE CHEESECAKE

cherry coulis

SELECTION OF CHEESE & BISCUITS

harvest pale chutney