

December Festive Menu 2019

Broccoli & Draycott blue soup, toasted walnuts, warm breads

Game terrine, mulled pear & apple chutney, crisp rabbit lardons, spelt loaf

Pan seared mackerel, celeriac & apple remoulade, beetroot & horseradish purée

Artichoke & truffle oil risotto, quail's egg, hazelnuts

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Herb butter roasted turkey breast, pigs in blankets, sage & onion stuffing, honey roasted root vegetables, roast potatoes, gravy

Braised feather blade of beef, roasted cauliflower mash, roast root vegetables, red wine jus
Pan seared Hake, pancetta creamed leeks, smoked haddock & spinach rosti, oyster leaf
Cave aged Cheddar glazed bubble & squeak cake, mixed bean cassoulet, fried egg, crispy kale

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Traditional Christmas pudding, brandy sauce

Raspberry pistachio frangipane, clotted cream ice cream

Dark chocolate sponge pudding, mint crème anglaise

Selection of local cheeses and chutneys

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Coffee & chocolate truffles

Available from 1st December to 24th December

1 course £19.95 2 courses £24.95 3 courses Inc. coffee £29.95