





SET MENU

3 COURSES £37


STARTERS

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- Roasted butternut squash soup, crispy sage, toasted pumpkin seeds (PB/GF)
 - Baked feta, honey & thyme, salt & pepper toast (V/GF on request)
 - Venison & brandy pâté, mini soda bread, cherry jam (GF on request)
 - Prawn cocktail, iceberg, pickled samphire, lobster Marie Rose (GF)
 - Crispy ham hock, celeriac remoulade, burnt apple ketchup


MAINS

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- Roast turkey breast, roasted potatoes, sprouts, red cabbage, maple roasted carrots & parsnips, pig in blanket, stuffing, gravy (GF on request)
 - Fillet of seabass, crushed herb potatoes, samphire, tartare hollandaise, blistered tomatoes (GF)
 - Braised featherblade of beef, clotted cream mash, buttered greens, bourguignon gravy (GF)
 - Roasted celeriac, sprouts, red cabbage, maple roasted carrot & parsnip, cauliflower cheese croquette, chestnut jus (PB/GF on request)
 - Porchetta, bacon & thyme potato cake, mulled red cabbage, burnt apple purée

PUDS

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- Christmas pudding, brandy custard
 - Chocolate & orange cheesecake, brûléed clementines
 - Mulled wine poached pear, cranberry granola, Chantilly cream (PB/GF)
 - Treacle tart, cinnamon clotted cream (V)
 - Cheeseboard, Coastal cheddar, Cropwell Bishop Stilton, ale chutney, frozen grapes & biscuits (GF on request)

FOR THE TABLE

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- Pigs in blankets £7
 - Coastal cheddar cauliflower cheese (V) £6
 - Brussels sprouts, crispy bacon & chestnuts £6
 - Mulled red cabbage £5
 - Sage & onion stuffing balls £5.5
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