



Available from 1st-24th December 2020

Lunch 2 courses £28/ 3 courses £35

Dinner 2 courses £30/ 3 courses £38

*Served from 6pm*

### **Starters**

#### **Beetroot (v)**

Ruby Beet 'Tartare', Pickled Golden Beetroot, Crispy Quail Egg, Horseradish

#### **Guinea Fowl**

Terrine of Breast and Leg, Gingerbread Crumb, Poached Pear, Parsnip Crisp

#### **Celeriac (v)**

Baked Celeriac Velouté, Chestnut, Granny Smith Apple, Truffle Oil

#### **Mackerel**

Charred Mackerel, Beetroot, Goats Cheese Mousse, Wholegrain Mustard Dressing

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### **Main Courses**

#### **Turkey**

Stuffed Ballotine of Turkey Breast, Ham Hock Fritter, Parmentier Potatoes, Sprouts and Bacon

#### **Beef**

Seared Sirloin, Potato Terrine, Celeriac and Marmite Puree, Salted Celeriac Remoulade, Red Wine Jus

#### **Cauliflower (v)**

Brown Butter Roast Cauliflower, Smoked Cheddar Sauce, Miso Caramel, Crispy Seaweed

#### **Hake**

Roast Fillet of Hake, Curried Mussel Cream, Coconut, Fondant Potato

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### **Desserts**

#### **Christmas Pudding (v)**

Warm Christmas Pudding, Plum Chutney, Vanilla Ice-Cream, Vanilla Custard

#### **Apple 'Crumble' (v)**

Apple Tarte Tatin, Shortbread Oat Crumble, Pear Puree, Pear Sorbet

#### **Chocolate Orange (v)**

Dark Chocolate and Orange Tart, Hazelnut, Creme Fraiche Sorbet

#### **Cheese (v)**

Alex James Blue Monday, Fig and Walnut Loaf, Fresh Honeycomb

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.