
FESTIVE MENU

*Available to book from 19th November to 30th December
(excluding Christmas Day) for parties of all sizes.*

STARTERS

Wild mushroom soup, smoked chilli, vermouth vinegar
Potted Chalk stream trout, horseradish, lemon, rye
Juniper cured beef, celeriac rémoulade, apple, hazelnut
Burrata, green sauce, almond granola, onion relish

MAINS

Castlemead turkey, parsnip, Brussel sprouts top, stuffing, cranberry jus
Pan-fried hake, Jerusalem artichokes, kale, pomegranate dressing
Roasted pumpkin, salsify, dates, watercress, toasted wild rice
Beef sirloin, fondant potato, smoked cauliflower, red wine jus

(SHARING SIDES)

Brussels sprouts & bacon | Roast potatoes
Braised red cabbage | Pigs in blankets

CHEESE

Selection of British cheese, fruit & biscuits

PUDDINGS

Christmas pudding, cranberries, brandy custard, clotted cream ice cream
Milk chocolate set custard, salted malt ice cream, chocolate shortbread
Bramley apple pie, caramel, pecans, vanilla ice cream

3 COURSES £48PP

4 COURSES £56PP

ADD AN ULTIMATE WINE PACKAGE,
SEE NEXT PAGE.

** We can cater for all dietary requirements. Contact our team to find out more*