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## FESTIVE MENU

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### STARTERS

Potted Chalk stream trout, horseradish, lemon, rye  
Juniper cured beef, charcoal mayonnaise, apple, hazelnut  
Burrata, green sauce, cranberry & almond granola, onion relish

### MAINS

Castlemead turkey, parsnip, sprout tops, stuffing, red currant jus  
Pan-fried hake, Jerusalem artichokes, kale, pomegranate dressing  
Roasted celeriac steak, shallots, date chutney, watercress  
Traditional breed beef sirloin, fondant potato, cauliflower, red wine jus

### SIDES

*A selection for the table*

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

### PUDDINGS

Christmas pudding, cranberries, brandy custard, clotted cream ice cream  
Chocolate tart, almonds, cocoa nibs, clementines  
Bramley apple pie, salted caramel, pecans, vanilla ice cream

### TO FINISH

Selection of British cheese, fruit & biscuits

**3 COURSES £50PP**

**4 COURSES £58PP**

*Please inform our staff if you have any dietary or allergen requirements*