

Christmas Party

Served Tuesday-Saturday
2 courses £23.50 | 3 courses £28.50



Starters

Butternut squash, ginger and honey soup *vegetarian*

~ Thyme yoghurt, homemade baguette, butter

Duck liver, Port and orange parfait

~ Garlic and chive brioche, crispy onions, plum jam

Home cured chalk stream trout

~ Tomato consommé, pickled fennel salad, potato straws

Mains

Turkey

~ Roast turkey breast, roast potatoes, stuffing, pigs in blankets, turkey gravy

Glazed beef feather blade

~ Bordelaise sauce, smoked cheddar and caramelized onion mash

Seared Pollock

~ Prawn bisque, potato galette

Celeriac, mushroom and thyme Wellington *vegetarian*

~ Rosemary jus, potato terrine

All main courses served with seasonal vegetables

Desserts

Spiced toffee apple sponge

~ Miso butterscotch sauce, clotted cream ice cream

Christmas pudding

~ Christmas pudding, brandy custard, cherry compote

Chocolate torte

~ Caramelised white chocolate ganache, black cherry compote, cherry sponge

Replace dessert with a selection of Cheese and Biscuits +£2.50

Mince pies and coffee £5

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.