



CHRISTMAS PARTY

Two courses £35 (available 12-2.30pm only)

Three courses £42

To start

Mushroom, tarragon broth, wild mushroom ravioli with rustic bread (v)

Severn & Wye beetroot cured salmon, pumpernickel, watercress, dill, honey & mustard

Duck liver mousse, onion chutney, toasted brioche

Celery, fennel, chicory, pickled pear, macadamia curd, roasted sesame & miso dressing (vg) (gf)

Main

Norfolk Bronze roasted free range turkey, pigs in blankets, goose fat roast potatoes, chesnut & sage stuffing, seasonal vegetables, turkey gravy

Roasted butternut squash, kale & toasted chickpeas, macadamia curd, tagine spiced dressing (vg) (gf)

Wiltshire beef bourguignon, parsnip mash, cabbage & smoked bacon (gf)

Seared filet of sea bass, potato hash, crab butter sauce (gf)

To finish

Christmas plum pudding, brandy sauce (gf)

Baked cranberry, white chocolate & orange cheesecake

Orange & polenta cake, cream, pistachio (gf)

Aged Cheddar & Stilton, chutney, celery, walnuts

Filter coffee

If you have any food allergy or intolerance queries, please speak to a member of our team who will be happy to help. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

A discretionary 10% service charge will be added to your final bill.
Deposits may be required at the time of booking & pre orders will be required for bookings of 8 and above