

2 Course

CHRISTMAS MENU

Starters

Caramelised shallot and goats cheese Galette
Venison terrine, Melba toast, apple & cranberry chutney
Pumpkin veloute with homemade sourdough

Mains

**Pan fried duck breast, Dauphinoise potato, red cabbage,
buttered savoy rolls, caramelised honey & gran marnier sauce**

**Guinea fowl , roast potatoes, sprouts & bacon , heritage
carrots, crispy salsify crisps served with champagne sauce .**

**Wild mushroom, chestnut & tofu pithivier with almond curd,
poached salsify and crispy kale**

**Roasted Seabass, guanciale, red chicory, sauté collard greens
celeriac purée & red wine sauce**

Desserts

Available for £8

Egg custard tart with poached rhubarb & caramelised pecans
Crème caramel
Triple chocolate Christmas pudding with brandy custard

Gluten Free & Vegan Options Available
Please let us know if you have any Allergies