



FESTIVE MENU

Two courses £23.50

Three courses £28.50

- ⓪ PUMPKIN AND CARROT VELOUTÉ
lemon and rye bread

GRESSINGHAM DUCK AND COTSWOLD CHICKEN TERRINE
Capers, gherkins and agen prunes, ciabatta croutons

- ⓪ WHIPPED ROSARY GOATS CHEESE
toasted walnuts, cranberry jelly

POACHED SALMON INFUSED WITH LEMON AND THYME
mussels and scallops, chilli cream sauce

FREE RANGE NORFOLK BLACK TURKEY
sausage & cranberry sprout tops, duck fat roasted potatoes, honey glazed winter root vegetables

RUMP OF WINDLEY LAMB
mint and caper jus, swede and parsnip purée, vanilla potatoes

RED WINE POACHED TURBOT, RAGOUT OF SQUID AND CLAMS
saffron potatoes and smoked haddock

- ⓪ BRIE AND TRUFFLE RISOTTO
Berkswell cheese, cranberry sauce

CHRISTMAS PUDDING PARFAIT
brandy cream, crème brûlée

POACHED AGEN PRUNES
Armagnac ice cream, apple jelly

PEANUT BUTTER CREAM
apple rice pudding

CHOCOLATE AND MINT TART
white chocolate ice cream

SEASONAL CHEESEBOARD
Artisan crackers, fruit, homemade chutney