

# Festive Menu

## Starters

### Jerusalem artichoke, leek and Lincolnshire Poacher soup

*Crème fraîche, sourdough, burnt shallot butter (v)*

### Crown Prince squash carpaccio

*Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)*

### Smoked ham hock and parsley terrine

*Spiced pear chutney, pickled quail's egg, sourdough toast*

### Whipped Severn & Wye smoked mackerel

*Beetroot tartare, capers, dill, rye toast*

## Mains

### Kelly Bronze turkey ballotine

*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

### Slow-cooked blade of Hereford x Angus beef

*Bourguignon sauce, glazed carrot, smoked parsnip mash*

### Coley fillet in a masala-spiced batter

*Curried lentils, coconut sambal, pumpkin pickle*

### Celeriac and mushroom pasty

*Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)*

## Puddings

### Spiced sticky date pudding

*Gingerbread ice cream, rum butterscotch (v)*

### Passionfruit and clementine posset

*Boozy pomegranate compote, almond wafers (v)*

### Valrhona chocolate and illy espresso brownie

*Sour cherry sorbet, maple granola (v)*

### Toffee apple, fig and chestnut crumble

*Mincemeat ice cream or custard (v) (veo)*

## Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

**£35.95**

### Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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