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# FESTIVE MENU

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*Available to book from 19<sup>th</sup> November to 30<sup>th</sup> December  
(excluding Christmas Day) for parties of all sizes.*

## STARTERS

Jerusalem artichoke soup, truffle dressing  
Cured trout, rilette, pickled beetroot, grapefruit, rye  
Smoked ham hock terrine, piccalilli, sourdough  
Caramelised shallot tarte tatin, pickled trompettes, chicory, thyme dressing

## MAINS

Castlemead turkey, braised leg, celeriac, Brussel tops, cranberry jus  
Pan-fried hake, beetroots, kale, mussels, butter sauce  
Roasted cauliflower, black cabbage, chestnut granola, pomegranate dressing  
Beef sirloin, bone marrow mash, chervil roots, jus

## (SHARING SIDES)

Brussels sprouts & bacon | Roast potatoes  
Braised red cabbage | Pigs in blankets

## CHEESE

Selection of British cheese, fruit & biscuits

## PUDDINGS

Christmas pudding, cranberries, brandy custard, clotted cream ice cream  
Vanilla crème brûlée, spiced apple, cinnamon biscuits  
Chocolate fudge cake, brandy caramel, chestnut ice cream

3 COURSES £48PP

4 COURSES £56PP

ADD AN ULTIMATE WINE PACKAGE,  
SEE NEXT PAGE.

*\* We can cater for all dietary requirements. Contact our team to find out more*