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## FESTIVE MENU

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### STARTERS

Cured trout, rilette, pickled beetroot, grapefruit, rye  
Duck terrine, clementine relish, toasted sourdough  
Celeriac carpaccio, pickled celery, black pepper labne, toasted buckwheat

### MAINS

Castlemead turkey, stuffing, swede, sprout tops, cranberry jus  
Pan-fried hake, braised salsify, spinach, brown shrimp velouté  
Roasted cauliflower steak, black cabbage, hazelnut granola, pomegranate dressing  
Traditional breed beef sirloin, potato terrine, roasted onion, jus

### SIDES

*A selection for the table*

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

### PUDDINGS

Christmas pudding, cranberries, brandy custard, clotted cream ice cream  
Profiterole, pear, hazelnut mousse, caramel ganache  
Chocolate delice, espresso meringue, rum raisin ice cream

### TO FINISH

Selection of British cheese, fruit & biscuits

**3 COURSES £50PP**

**4 COURSES £58PP**