



Christmas Festive Menu

Book in advance

Two course set menu £30.00 per person

Three course set menu £35.00 per person

TO START

Pumpkin Velouté with Sautéed Wild Mushrooms (V)

Silent Pool Gin and Tonic Cured Salmon Tartare (GF)

Brûléed Chicken Liver Parfait, Mulled Wine Purée, Toasted Sour Dough (GF
option available)

Butternut Squash, Goat's Cheese and Fig Tart with Dressed Leaves (V)

MAINS

Traditional Roast Turkey, Pigs in Blankets, Glazed Carrots and Parsnips, Duck
Fat Roast Potatoes, Brussel Sprouts, Red Cabbage and Bread Sauce (GF)

Confit Duck Leg, Haricot Bean Cassoulet and Celeriac Purée (GF)

Fish Pie, Tartar Mashed Potato with Vermouth and Mussel Cream

Chestnut Gnocchi, Mushroom and Black Truffle Broth, Pickled Shimejis,
Mushroom Duxelle (V) (VG)

DESSERTS

Christmas Pudding Soufflé, Cranberry Sorbet and Brandy Crème Anglaise

Rich Chocolate and Orange Tart with Blood Orange Sorbet

Mulled Winter Fruit Crumble with Cinnamon Ice Cream (GF option available)

Selection of 3 Cheeses, Homemade Chutney, Apple, Truffle Honey and Artisan
Biscuits

(GF option available)