

STARTERS



Salmon rilette, pickles, lemon crème fraîche, frisée F, M, Su

Chicken liver parfait, roasted shallot jam, brioche G, E, M, Su

Winter squash tarte fine, rocket salad VG, G, Su

Carrot & coriander soup, carrot crisps VG

Roasted beetroot, pumpkin seed purée, horseradish, orange S, Su

MAIN COURSE



All mains served with sharing style roast potatoes, heritage carrots, spiced red cabbage and Brussels sprouts

Turkey & cranberry noisette, crispy sprouts, jus M, Ce, Su

Torched cod, braised fennel, crayfish, caper sauce F, Cr, Su

Celeriac & black truffle pithivier VG, G, Ce

Porchetta, braised kale, apple, jus Ce, Su

Shin of beef, roasted shallot, mushroom sauce M, Su

DESSERT



Christmas pudding, brandy sauce G, E, M, Su

Flourless chocolate cake, orange crème fraîche M, E

Clementine panna cotta, orange, spiced granola M

Shopshire blue Stilton, fresh apple, quince, chutney M

Apple pie crumble, vanilla ice cream G, M, E

ADD ONS



Cheese Plate £20pp

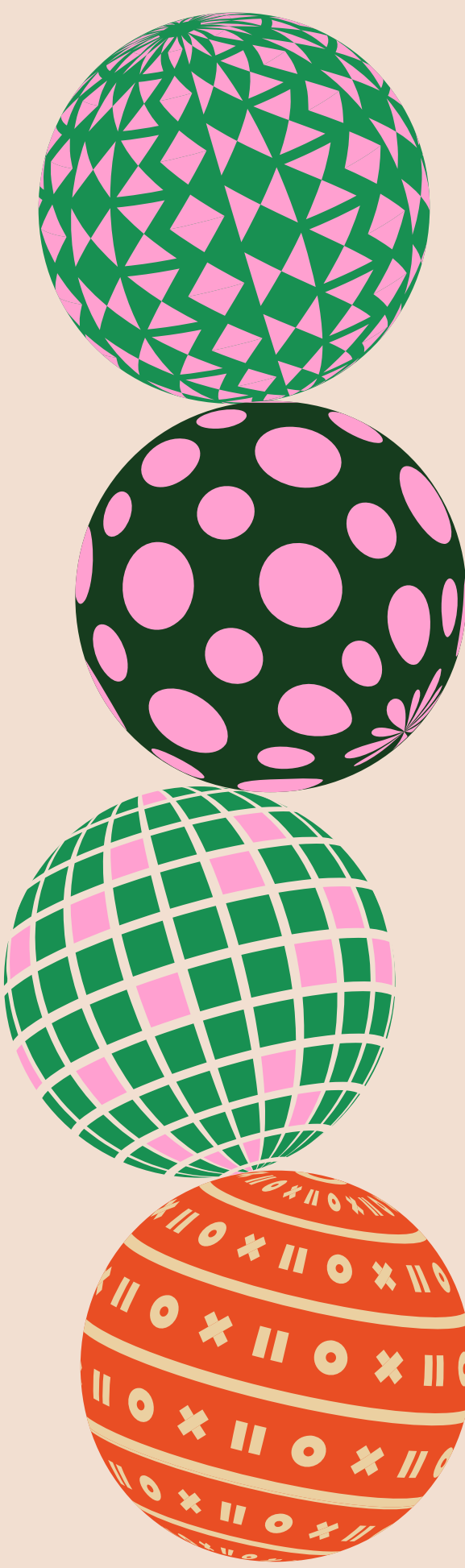
Served with pickles, crackers, tablet, chutneys M, Su

Cured Meats Board £25pp

Served with pickles, crackers, chutneys Su

Fruits de Mer (minimum of 6) £60pp

Lobster, dressed crab, prawns, mussels F, Cr, Mo, Su

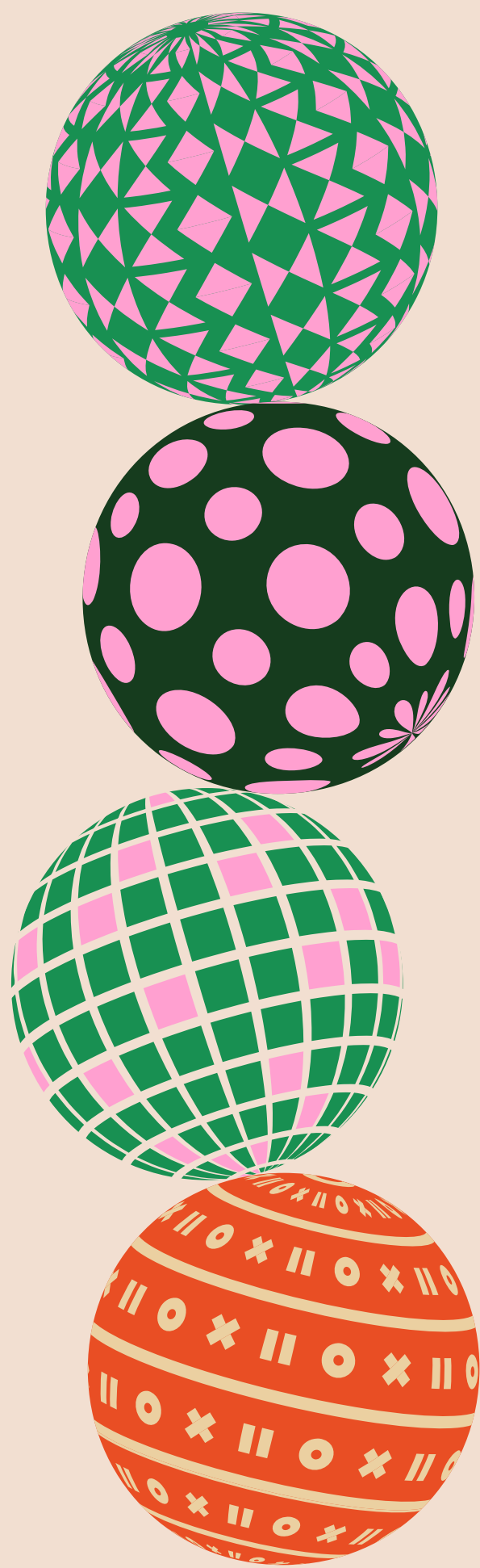


**PLEASE CHOOSE
3 DISHES PER
COURSE
£65PP**

**SERVED SHARING STYLE OR
INDIVIDUALLY PLATED.**

**FOR INDIVIDUALLY PLATED A
PRE ORDER IS REQUIRED.**





STARTERS



- Salmon rilette, pickles, lemon crème fraîche, frisée F, M, Su
- Chicken liver parfait, roasted shallot jam, brioche G, E, M, Su
- Winter squash tarte fine, rocket salad VG, G, Su
- Carrot & coriander soup, carrot crisps VG
- Roasted beetroot, pumpkin seed purée, horseradish, orange S, Su

MAIN COURSE



All mains served with sharing style roast potatoes, heritage carrots, spiced red cabbage and Brussels sprouts

- Orange glazed goose leg, braised red cabbage, jus Ce, Su
- Halibut fillet, tenderstem broccoli, clam beurre blanc F, Mo, M, Su
- Celeriac & black truffle pithivier VG, G, Ce
- Slow roasted old spot pork belly, burnt apple sauce, pork jus Ce, Su

Swaledale Farms aged sirloin, blue cheese hollandaise M, E, Su

DESSERT



- Christmas pudding, brandy sauce G, E, M, Su
- Flourless chocolate cake, orange crème fraîche M, E
- Clementine panna cotta, orange, spiced granola M
- Shopshire blue Stilton, fresh apple, quince, chutney M
- Apple pie crumble, vanilla ice cream G, M, E

ADD ONS



- Cheese Plate £20pp
Served with pickles, crackers, tablet, chutneys M, Su
- Cured Meats Board £25pp
Served with pickles, crackers, chutneys Su
- Fruits de Mer (minimum of 6) £60pp
Lobster, dressed crab, prawns, mussels F, Cr, Mo, Su

**PLEASE CHOOSE
3 DISHES PER
COURSE
£75PP**

**SERVED SHARING STYLE OR
INDIVIDUALLY PLATED.
FOR INDIVIDUALLY PLATED A
PRE ORDER IS REQUIRED.**

