



Christmas Menu

2019



(v) Jerusalem artichoke & chestnut soup – crème fraiche

(v) Burrata, black fig & pomegranate - focaccia

Rare roast pigeon breast, potato & chorizo salad, truffled egg

Roast pheasant & ham hock terrine - spiced pineapple chutney & brioche toasts

xXx

Roast Corn-fed Chicken,

Roast potatoes, parsnips, glazed carrots, green beans & pancetta

Spiced cranberry relish & bread sauce

Slow roast Pork Belly & Crackling

Celeriac puree, cavolo nero, roast grelot onions, pancetta & thyme

Pan-roasted fillet of halibut

Crushed new potatoes & baby leeks,

Clam & shrimp 'Marinieres'

Sauteed wild mushrooms - sage & parmesan

Risotto Bianco - pan grattato

xXx

French & British cheeses – pear, toast & biscuits (£2 supp)

Comté, Fougere, St Maure de Touraine, Mrs Binham's Blue

Pear & Almond tart – Mascarpone cream

Sticky toffee pudding & ginger ice cream

Profiteroles & dark chocolate sauce

3 Courses £35

Menu price include crackers for all!

A discretionary 12.5% service charge will be added to your bill