

Festive Sample Menu

Selection of artisan bread
G-E-M-SU

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Cream of celeriac soup with apple and celery (V)
G-M-SU

Cod brandade fritters, sauce gribiche with lemon oil dressed leaves
G-E-F-M-MU-SU

Terrine of local game, caramelised red onion chutney, Cumberland jelly and sourdough toast
G-MU-M-SU

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Pan seared stone bass, baked new potatoes and seasonal greens with Champagne sauce
F-E-M-SU

Roast turkey breast, turkey leg ballotine, stuffed with apricot and sage, goose fat roast potatoes,
braised leeks and caramelised parsnip with vegetarian gravy (V)
G-C-MU-M-SU

8-hour braised blade of beef, truffle mash, roasted roots, red wine sauce
M-C-SU

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Clementine and caramelised white chocolate cheesecake with yoghurt sorbet
G-E-M-SU

Toffee cake, caramelised apples and Granny Smith ice cream
G-E-M-SU

Baked egg custard tart with nutmeg ice cream
G-E-M-SU

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Coffee and mince pies
G-M-SU

ALLERGEN INDEX:

F-FISH, E-EGGS, L-LUPIN, MO-MOLLUSCS, S-SOY, M-MILK, C-CELERY, MU-MUSTARD, G-GLUTEN,
P-PEANUTS, SE-SESAME, NU-TREE NUTS, CR-CRUSTACEANS, SU-SULPHUR DIOXIDE

**IF YOU HAVE ANY FOOD INTOLERANCES OR DIETARY REQUIREMENTS PLEASE SPEAK TO
A MEMBER OF OUR STAFF BEFORE ORDERING.**