

Christmas Menu 2022

Available from Monday 5th December until Christmas Eve

Wild mushroom & porcini soup with parmesan croutons & truffle oil

Chicken liver parfait with red onion marmalade & toasted brioche

Twice baked smoked haddock soufflé with caviar velouté

Gravadlax with dill mustard dressing & leaves

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Stuffed turkey escalope wrapped in bacon, cranberry sauce, sprouts  
with chestnuts & bacon, red cabbage, duck fat roast potatoes

Venison casserole cooked in Stout & Port with pancetta, pickled  
walnuts, hispi cabbage & creamed potato

Loin of cod, herb risotto, steamed clams, wilted spinach & basil oil

Roasted onion tarte tatin with cheddar mascarpone & a leaf salad

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Christmas pudding with brandy sauce & redcurrants

Vanilla panna cotta with caramelised chestnuts & blood orange

Dark chocolate truffle torte, Griottine cherries & crushed amaretti  
biscuits

Stilton & cheddar with celery & biscuits

**£25 for two courses**

**£32.50 for three courses**