



Christmas Chef's Choice Menu

49 per person

For the Table

Young's ale sourdough, caramelised onion butter / 2.5 supplement per person

Starters

Yorkshire venison terrine, ham & green peppercorn, plum ketchup, pickles, sourdough

Smoked salmon, devon crab, fennel, orange, crab mayo, salmon roe

King oyster mushrooms, chestnut purée, pickled walnut, chestnut crumble / ve

Jerusalem artichokes, pickled pear, pumpkin seeds, blue cheese dressing / v

Mains

9oz sirloin, watercress, pickled shallots, ox cheek gravy, truffle chips
Upgrade to 7oz fillet / 12.5 supplement

Chestnut & cranberry stuffed turkey, all the trimmings, pigs in blankets, gravy

Slow cooked celeriac, lyonnaise onions, black truffle, puffed rice / ve

Heritage squash & goats cheese agnolotti, brown butter, sage, lemon / v

Cornish cod, spiced cauliflower & saffron velouté, pomegranate

Sides

Served to the table
5 supplement per person (whole group)

Selection of seasonal sides

Puddings

Charred pineapple, coconut, dark rum, banana & passion fruit sorbet / ve

Dark chocolate & cherry gâteaux, sour cherry ice cream / v

Christmas pudding, brandy custard, redcurrant compote

Cheese plate, Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v / 7.5 supplement

Petit Fours

Coffee & mince pies / v
5 supplement per person (whole group)

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance. An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil which is produced from a genetically modified product.

(v) Vegetarian (ve) Vegan