



FESTIVE
PARTY

STARTER

Roast butternut squash & sage soup
Pumpkin oil

Salmon gravadlax
Dill, mustard, orange marinated fennel & apple

Chicken liver parfait
Hopping Hare spiced apple chutney, rocket, beetroot bread croutons

Marinated & glazed goats cheese
Roasted hazelnuts, candied beetroot, apple puree, rocket

MAIN

Roast turkey, chestnut & cranberry stuffing
Seasonal vegetables, roast potatoes, chipolatas, thyme jus

Slow cooked blade of beef
Champ mash, braised leeks, curly kale, shallot, mushroom & red wine jus

Pan-fried fillet of seabream
Confit potatoes, cauliflower, flame grilled peppers, chargrilled courgette & spinach

Salt baked celeriac
Caponata of vegetables, crispy kale, saffron potatoes, rocket

DESSERT

Christmas pudding
Redcurrants, brandy crème anglaise

Vanilla poached pear
Mulled wine syrup, cinnamon straw, honey & whisky ice cream

Sticky toffee pudding
Butterscotch sauce, vanilla ice cream

Chocolate yule log
Redcurrants, white chocolate covered cherries, raspberry sorbet

Selection of British cheese for the table (supplement £8pp)
Fig chutney, celery, biscuits & quince

MONDAY 28TH NOVEMBER
TO
SUNDAY 11TH DECEMBER

LUNCH £28.00 | DINNER £30.00

MONDAY 12TH DECEMBER
TO
SATURDAY 24TH DECEMBER

LUNCH £30.00 | DINNER £33.00