

Festive Menu 2024
£55 per person

Snacks

Lindisfarne oysters £3.50 each
Marinated nocellara olives £4.50
Homemade rapeseed oil focaccia, whipped butter £4.50

Starters

Citrus cured salmon, pickled cranberry, sorrel crème fraîche, pickled beetroot, toasted brioche
Smoked ham hock & carrot terrine, spiced maple glazed pineapples, toasted onion bread
Vadouvan spiced parsnip velouté, apple & cardamom samosa /vg
Roasted squash & chestnut salad, spiced almond mousse, mulled pear purée /vg

Mains

Sage & onion stuffed turkey breast, spiced red cabbage purée, duck fat potatoes, trimmings
Braised pork shoulder, champ potato purée, grilled cabbage, quince jus
Pan fried cod, roasted sprouts, brown butter celeriac, sage beurre Blanc
Jerusalem artichoke risotto, crispy sage, pickled roscoff onion /vg

Sides £4.95

French fries
Triple cooked chips
Tomato & red onion salad
Roasted heritage carrots
Braised little gems
Rocket salad
Mashed potato

Desserts

Bailey's crème brûlée, Christmas pudding Garibaldi biscuit
Earl grey sticky toffee pudding, gingerbread ice cream, toffee sauce
Baked dark chocolate & rosemary tart, spiced orange sorbet /vg
Mrs Kirkham's cheddar, cranberry preserve, mixed seed crackers