

**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  
Harrissa spiced mixed nuts £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  
200g dry aged Hereford fillet of beef, thick cut chips, salad (£5 supplement)

**Sauces - £3.50 each**

Peppercorn sauce | Béarnaise | Red wine & shallot | Garlic & parsley butter

**Sides**

Thick cut chips £5.50  
French fries £5.50  
Smoked ceaser salad £5  
Roasted carrots, Sage & onion butter £5  
Braised little gem lettuce £4  
Rocket salad £4

**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, gf  
Mrs Kirkham's cheddar, cranberry preserve, mixed seed crackers