



CHRISTMAS A LA CARTE MENU

2 Courses : £32 | 3 courses : £40

STARTERS

Roast parsnip soup, brown butter, chestnuts (v/vg)

Cornish seafood cocktail, Marie Rose, Melba toast

Duck rilette, farmhouse chutney, Pinkmans sourdough

Spiced pear & White Lake fetish cheese salad with caramelised walnuts (v)

Charred leeks, romesco sauce, toasted almonds (v/vg)

MAINS

Roast turkey parcel wrapped in bacon, sage & onion stuffing, all the trimmings

Slow cooked Gloucestershire lamb shoulder, dauphinoise potatoes, rainbow chard

Scottish salmon, butternut squash fondant, wild mushroom emulsion, cavolo nero

Roast aubergine, burrata, tahini & lemon dressing, lentil ragout (v)

Apricot harissa marinated roast pumpkin, chickpea & spinach filo pie, house relish, mixed leaf salad (v/vg)

DESSERTS

Christmas pudding with brandy custard

Clementine & pistachio pavlova with winter berries

House made chocolate tart, raspberry sorbet

Pineapple carpaccio, chilli, coconut sorbet (vg)

Stilton with crackers & chutney

