

menu

STARTER

Maple Roast Carrot & Parsnip Soup, Vegetable Crisps & Miso Toasted Seeds NGCI

Ham Hock Roulade, Celeriac Salad, Toasted Focaccia & Pickled Apples
Spiced Beetroot Terrine, Pickled Beets, Parsley Oil, Crispy Kale,
Horseradish & Coconut Purée with Toasted Brioche

Cured Chalk Stream Trout, Kohlrabi and Granny Smith Apple Salad, Crème Fraîche, Dill NGCI

MAIN

Roast Turkey, Pigs in Blankets, Roast Potatoes, Sage & Onion Stuffin with Cranberry Gravy

Dill & Potato Fishcake, Flaked Trout, Wilted Greens & Mussel Chowder

Festive Spiced Butternut Squash Pithivier **VE**

DESSERT

Dark Chocolate & Orange Tart, Berry Compote & Salted Caramel Sauce
NGCI VE

Sticky Date and Ginger Pudding, Mulled Black Treacle Toffee Sauce
Christmas Pudding, Brandy Custard & Cranberry Compote