



Festive Dining

Available Mon-Sat Lunch & Dinner from Wednesday 2nd December

Split Pea Soup, Smoked Ham Hock Croquette, Crème Fraiche

Crab Cocktail, Cucumber, Whipped Brown Crab, Capers

Home Smoked Salmon, Blini, Traditional Garnish

Duck Liver Parfait, House Chutney, Toasted Brioche

Mushroom and Chestnut Parfait, Tarragon, Brioche (vg)

Free Range Turkey, Traditionally Garnished, Cranberry Stuffing, Bread Sauce

Ox Cheek Bourguignon, Smoked Mash, Baby Carrots

Creedy Carver Duck, Orange, Braised Chicory, Choucroute, Beetroot

Plaice Grenobloise, Shrimps, Marsh Samphire, Ratte Potatoes

Pastilla, Spiced Squash & Goats Cheese, Puree, Pac Choi, Soy & Mirin Dressing (v/vg)

Christmas Pudding, Brandy Espuma, Cranberries (vg)

Custard Tart, Poached Rhubarb, Rhubarb Sorbet, Nutmeg

Warm Chocolate Fondant, Garden Mint Sorbet, Tuille

Cheesecake, White Chocolate, Passionfruit, Sorbet

Selection of British Cheese, Biscuits, Fig & Almond Wheel, Quince

2 courses £22.50 3 courses £27.50

Please advise of any dietary requirements, allergen information available.

A discretionary 10% service charge will be added to your bill, this is shared in full between the team.