

festive event set menu

SET 3 COURSE MENU 34.95

STARTERS

Chicken Liver Parfait

celeriac remoulade, wild mustard mayo & sourdough

Blue Cheese Polenta

creamed wild mushrooms, confit cherry tomatoes, basil & truffle

Smoked Salmon

gin crème fresh, tonic cucumbers & burnt lemon

Roasted Cauliflower Soup

stilton & honey soup with sourdough soldiers

Crispy Pork Belly Bites

smoked sea salt & spices with roasted garlic mayo

MAINS

Festive Turkey

roast potatoes, pigs in blankets, honey glazed parsnips, mulled wine cabbage & turkey gravy

Vegan Mushroom Wellington

roast potatoes, agave roasted parsnips, wild mushroom gravy, mulled wine cabbage

Lobster & Crab Linguine

smoked brisque, cherry tomatoes, roasted garlic

7 Hour Cooked Pork Belly

roasted garlic mash, lentils with fresh blackberries, beef dripping jus

Festive Baked Salmon Fillet

baby jersey potatoes, cranberries, almonds, pomegranate & lemon dill sauce

DESSERT

Traditional Christmas Pudding

with a creamy brandy sauce

British Cheeses

pickled celery, crackers & festive chutney & grapes

Dark Chocolate & Caramel Torte

golden berries & raspberry ripple ice cream

Limoncello Poached Pear

vegan ice cream & roasted spiced oats