




3rd, 10th & 17th
December

MENU

December Thursday Evening Menu

Three Courses £21.95

Starters

 Cheese Soufflé

pomegranate, walnut & apple salad

Venison Carpaccio

smoked egg yolk, roots & parmesan

Beetroot Cured Salmon

citrus crème fraiche

Guinea Fowl & Wild Mushroom Pressé

celeriac puree, port & bacon jam

Soup Course

Roasted Cauliflower Velouté

blue cheese beignet & chive oil

Main Courses

Stuffed Tournedos of Turkey


chestnut bisque, pomme anna, kale, artichoke puree & wild mushrooms

Roast Cod Loin

mussels, apple & celeriac

Slow Braised Beef Cheek

pomme puree, salsify, braised leeks, thyme jus

 Roast Winter Root, Blue Cheese & Mushroom Pithivier

roast baby onions, chestnut mushrooms, confit tomatoes, spinach velouté

Desserts

Spiced Honey Glazed Pear Tatin

gingerbread ice cream

Dark Chocolate Tart



orange compote & crème fraiche

Selection of Cheese & Biscuits

spiced winter chutney



£1.50 per portion

 denotes suitable for vegetarians “ = deconstructed”  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise