

# FESTIVE DINNER MENU 2024

## 3-COURSE DINNER

Monday to Sunday

Sunday - Thursday £65 Friday - Saturday £70

Includes a glass of Prosecco

## STARTERS

Roasted Parsnip & Hawkstone Cider Soup (V) (E, G, M, SD)  
*Warm brioche loaf*

John Ross Cured Salmon (G, F, Mu, SD)  
*Wasabi, shallots, capers, lemon*

Smoked Duck Breast (Ce, E, M, Mu, N)  
*Celeriac remoulade, hazelnuts, watercress*

Heritage Beetroot (V) (M, N, SD)  
*Goat's curd, balsamic, hazelnuts*

## MAINS

Roast Breast & Leg of Caldecott Turkey (Ce, E, G, Mu, SD)  
*Sage stuffing, pigs in blankets*

12-Hours Braised Blade of Beef (Ce, E, G, M, Mu)  
*Yorkshire pudding, horseradish sauce*

Nut Loaf (V) (G, N, SD)  
*Spinach, roast butternut squash, apricots, Marmite jus*

*All served with roast potatoes, sticky red cabbage  
& roasted market roots (M, SD)*

Pan-Fried Sea Bass (Ce, F)  
*Tomato, black olive & saffron bouillabaisse, lemon oil*

## DESSERTS

Christmas Pudding (G, M, N, SD)  
*Brandy custard*

Sherry Trifle (E, M, N)  
*Mulled fruit, vanilla cream, almonds*

Chocolate & Cherry Torte (E, G, M, N)  
*Amaretti biscuits, cherry ripple ice cream*

Selection of Local Cheeses (Ce, G, M, SD)  
*Rye crackers, chutneys, jelly*

Tea & Coffee

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.  
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.  
Vegetarian [v] Plant-based on request [v+p] Plant-based [p]

