

Festive Fayre

MENU

SERVED DAILY FROM 12PM TIL 9PM

TWO COURSES || 26.95 THREE COURSES || 32.00

SMALL PLATES

Smoked Turkey Leg Bon Bon

Cranberry BBQ, Sage & Onion Crumb

Chicken And Duck Liver Pate (GFO)

Bacon, Onion & Orange
Marmalade, Brioche Soldiers

Pig in Blanket Sausage Roll

Mulled Wine & Onion Brown Sauce

Crispy Fried Camembert (GFO) (V)

Fig Jam, Honey, Candied Pecans

French Onion Soup (V)

Gruyere Crouton

LARGE PLATES

Fire Roasted Turkey Breast (GFO)

Stuffed With Cranberry Stuffing,
Pig In Blanket, Duck Fat Roasties,
Williamson Farm Mash, Garden
Vegetables, Sauteed Sprouts With
Bacon Jam, Yorkshire Pudding,
Turkey Gravy

Butter Roasted Salmon Fillet (GF)

Leek, Kale & New Potato Cake,
Lemon Beurre Blanc, Garden Greens.

Rump Steak (GFO) +2.5 Supplement

Portobello Mushroom, Grilled
Plum Tomato, Shoestring Onions,
Triple Cooked Chips

Charred Celeriac Steak (GF) (V)

Truffle Potato, Baby Onion &
Peppercorn Sauce, Garden Greens

Braised Beef Brisket (GF)

Bourgignon Sauce, Potato Terrine,
Garden Vegetables

DESSERTS

Vanilla Baked Cheesecake (V)

Mulled Berries, Spiced Biscuit Base,
Clementine Gel, Cranberry Sorbet.

Baileys Creme Brulee (GFO) (V)

Vanilla Shortbread, Honey
Macerated Berries, Honeycomb

Sticky Gingerbread Pudding (V)

Bourbon Caramel Sauce, Vanilla ice
Cream, Candied Pecans

Dark Chocolate Dome (V)

Amarena Cherries, Cherry Compôte,
Chocolate Brownie, Kirsch Chantilly,
Vanilla Ice Cream