

### **FESTIVE MENU 2024**

# 2 Course £32 / 3 Course £38

#### **STARTERS**

Smoked Chalk Stream Trout, pickled beetroot, horseradish creme fraiche GF

Sweet Potato & Chilli Soup, tomato and lime salsa, bread & butter V

Sticky Smoked Beef, sesame, honey, chilli, crispy potato

#### **MAINS**

Roast Shalford Turkey, roast potatoes, Brussels sprouts, sausage meat & apricot stuffing, gravy & cranberry sauce GF

Braised Feather blade Beef Bourguignon, buttered mashed potato, savoy cabbage GF

**Roasted Kohlrabi,** wild mushrooms, caramelised onions, Jerusalem artichoke veloute, Brussel tops **VG GF** 

Pan Roasted Cod, crushed new potatoes, brussel sprouts, pancetta, Cavolo nero

## **DESSERT**

Christmas Pudding, brandy sauce, poached clementine VG

Red Wine Poached Pear, chocolate sauce, spiced ice cream V GF

Dark Chocolate Fondant, baked white chocolate, salted caramel ice cream