Festive Set Menu

2 Courses £36pp | 3 Courses £42pp

£10 Non-Refundable Or Transferable Deposit Per Person
All Diners Must Dine From Same Menu. Pre-Order Required

Starter

Beetroot & Gin Cured Salmon, Dill Emulsion, Black Pepper Crisp, Caper, Lemon Oil

Pressed Duck Terrine, Spiced Plum Chutney, Pickled Walnut, Toasted Cristal Bread

Jerusalem Artichoke Velouté, Croutons, Crispy Sage, Truffle Oil, Cristal Bread | v

Main Plate

Turkey Crown, Apricot & Sage Stuffing, Pig In Blanket, Crispy Herb Potatoes,
Maple & Mustard Glazed Roots, Brussels Sprouts, Port & Cranberry Sauce, Turkey Jus

Braised Beef Featherblade, Potato Puree, Baby Onions, Smoked Bacon, Bone Marrow Jus

Stone Bass Fillet, Crispy Herb Potatoes, Samphire, Lemon Butter Sauce, Brown Shrimp

Shallot Tarte Tatin, Celeriac Puree, Maple & Mustard Glazed Roots,
Crispy Herb Potatoes, Brussels Sprouts, Madeira Jus | vg

Dessert

Christmas Pudding, Brandy Cream Gelato,
Spiced Orange Crème Anglaise, Mince Pie Crumble | v

Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Gelato | v

Black Forest Chocolate Bar, Poached Cherries, Whipped Vanilla Crème,
Chocolate Sponge, Mascarpone Gelato, Kirsch Gel | v

'The Brew Project' Affogato, Gelato, Biscuit | v

Selection Of Gelato & Sorbet | v

v | Vegetarian vg | Vegan