



Christmas Fayre Menu

*** £32.00 per person ***

(Children up to and including 12 years of age half portions £16)

To Start

Cauliflower, hazelnut and truffle soup (V)

Pressed ham hock terrine with apricot emulsion, red currant sauce and toasted brioche

Salmon gravlax with pickled onions, capers, creme fraiche and lime honey glaze

Beef carpaccio and parmesan shavings with micro herb salad and white truffle infused oil

Pumpkin and onion bhaji, coriander pesto and sweet pepper coulis (V)

In The Middle

Traditional roast breast of turkey, Cumberland chestnut stuffing, pigs in blankets, roasted rosemary potatoes, seasonal vegetable medley, buttered brussels sprouts, bread sauce, cranberry compote and roast jus

Twice cooked pork belly, mustard mash, mulled wine red cabbage, honey glazed parsnip, apple sauce and red wine jus

Spiced cannon of local marsh lamb, dauphinoise potatoes, herb roasted root vegetables, minted balsamic jus

Pan roast sea bream fillets, parmesan crushed new potatoes, fine green beans and pesto sauce

Grilled polenta, wilted spinach and goats cheese melt with sweet pepper coulis (V)

To Finish

Traditional Christmas pudding with brandy custard (V)

Warm sticky toffee pudding with pistachio ice cream

Treacle tart with lime curd and Cornish clotted cream (V)

Exotic fruit salad with lemon sorbet (V)

Selection of British and continental cheeses, fruit chutney, grapes, walnut bread and crackers (V) (£5 supplement)



Specific allergens information is held centrally on all our menu products and can be provided on request from our trained staff.

(A 12.5% discretionary service charge will be added to your bill - all gratuities go to the staff)