

Let's Get Festive!

STARTER & MAIN
£45

MAIN & DESSERT
£42

3-COURSE
£54

Starters

Twice baked Lancashire Bomber soufflé & Waldorf salad

Smoked salmon rilette, pickled cucumber & dill salad, grilled sourdough baguette

Duck liver parfait, port jelly, spiced orange chutney, watercress & toasted brioche

Roasted celeriac & cider soup, chive oil & truffled brie toastie

Mains

Free range Norfolk Bronze Turkey, pigs in blankets, Brussels sprouts,
chestnuts, bread sauce & roast turkey gravy

Venison haunch & sausage, parsnip, kale, pancetta & onion jus

Pan roasted cod, mussel & leek chowder, samphire & chive oil

BBQ heritage carrots, goats cheese mousse, pecans, winter leaves & sweet mustard dressing

Sides for the table: goose fat roast potatoes & honey mustard carrots and parsnips

Desserts

Christmas pudding, toffee apple sauce, cider brandy custard, sugared redcurrants

Dark chocolate cremeux, crème fraîche, boozy cherries & tuile

Stem ginger panna cotta, Cointreau jelly & white chocolate biscotti

Ducketts Caerphilly, spiced carrot cake, celery & walnut caramel

AVAILABLE TO PARTIES OF 6+ | PRE-ORDER REQUIRED

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL