

Christmas Menu 2017

Starters

Roasted butternut squash soup with spiced oil, yogurt, onion seeds and feta crumbs

Black Horse charcuterie cured meat terrine rillettes with pickled pears and sour dough toast

Juniper and bay cured salmon served with kohlrabi, apple, dill, orange and water cress salad

Mains

Grilled Cornish hake, Jerusalem artichoke risotto with hazelnut sauce

Set pesto and vegetable tart, rich tomato and fennel sauce

Roast turkey, chestnut and prune stuffing, bread sauce, gravy and pigs in blankets

All served with roasted potatoes, root vegetables and winter greens

Desserts

Traditional Christmas pudding served with brandy sauce

Caramel panacotta, spiced pear and ginger tuille

Dark chocolate mousse, cherry brandy, hazelnut crumble and Chantilly cream

2 courses £19.95 including tea or coffee

3 courses £23.95 including tea or coffee

Children's 2 courses of roast turkey and ice cream £9.95

* Pre ordering & £10 per head deposit is required in advance to confirm your booking*

** A 10% service charge will be added to groups of 8 people and more **

This Christmas menu is valid during December with the exception of Christmas Day, Boxing Day

and the evening of New Year's Eve.

We cannot guarantee any food is allergen or bone free. Please ask advice on food intolerance before ordering.