



CHRISTMAS FAYRE MENU

Starters

Cream of Parsnip, apple & cider soup with herb croutons.

Rillettes of fresh and smoked salmon with dill crème fraiche.

Honey baked fig & Goats cheese with crispy Serrano ham and grain mustard dressing.

Mains

Roast local bronze turkey with chestnut & orange stuffing, chipolata & bacon,
roast potatoes and seasonal vegetables.

Supplied by Anthony Harris of Bridgers farm Hurstpeirpoint.

Braised Ox cheek with horseradish mashed potatoes, honey roasted winter roots & red wine jus.

Wild mushroom tartelette, sauté new potatoes, buttered spinach, French beans, cep cream.

Pan fried crispy Hake fillet, buttered spinach, parmentier potatoes, leek and mussel veloute.

Dessert

Traditional Christmas pudding with brandy cream.

Rich Chocolate and praline Delice with blood orange sorbet.

Christmas spiced poached pear with ginger bread crumb and clotted cream.

Freshly brewed coffee with chocolate mints.

Three courses £35

This menu is available for the entire table only and pre-ordered within one week before booking

Vat is included @ 20%, gratuities at your discretion, for parties of eight or more an optional service charge of 10% will be added to the final bill, if you have any allergies please inform a member of staff.