

Festive Lunch & Dinner

From 12:00 to 22:00 daily

STARTER

Cured Salmon *

Beetroot | Onion | Tarragon

Soup of the Day (v)

Chef's Choice of Seasonal Soup

Duck Pressing

Orange | Juniper Sauerkraut | Brioche Purée

Goat's Cheese Cake (v)

Apple | Winter Slaw | Chestnuts

MAIN

Hake *

Butternut Squash | Spinach
Bisque | Fondant

Turkey *

Pork Stuffing | Bacon | Brussels Sprouts
Carrot | Parsnip | Chateau Potato

Pheasant *

Alliums | Truffle Mash | Port

Risotto (v) *

Jerusalem Artichoke | Barkham Blue Cheese
Peanut Pesto | Lemon

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Sorbet

Dark Chocolate Torte

Orange | White Chocolate | Tarragon

Cheesecake

Apple | Cranberry | Walnut

Christmas Pudding

Hazelnut Biscotti | Bailey's Anglaise

Three British Artisan Cheeses Chutney | Quince jelly | Crackers +£3.75 supplement

Barkham Blue, Oxford Blue, Wigmore,
Rosary Ash, Waterloo, Spenwood,
Tunworth, Cropwell Bishop Stilton

2 Courses £25.95 per person

3 Courses £30.95 per person

(v) No Meat or Fish. * Gluten Free
Nut Allergy - all items listed may contain traces of nuts.
Please note that all our dishes are freshly prepared on the premises
and may take up to 20 minutes per course to prepare.