



Christmas Dinner Menu

Starters

Soup Of the day, Homemade Bread

£5.50

Confit Duck Leg Ballotine, Cherry Gel, Pickled Red Cabbage

Baby Carrot, Cepe Foam

£7.50

Warm Seaweed Cured Salmon, Fermented Khol Rabi, Guinness Wheaten Bread

Dill Cream Cheese, Watercress Emulsion, Salmon Roe, Watercress

£8.00

Chicken Liver Parfait, Kumquat Jam, Baby Leaves, Toasted Brioche

£7.50

Young Buck Blue Cheese Panna Cotta, Beetroot Puree, Baby Beetroot

Toasted Chestnuts, Chargrilled Bread, Mixed Leaves

£7.50

Mains

Pan Fried Fillet of Hake, Chargrilled Potato, Wilted Spinach, Pickled Radish

Cauliflower, Prawn & Parsley Veloute

£18.00

Roasted Chicken Breast, Confit Parsnip, Baby Carrot, Garlic Emulsion

Herb Crushed Potato, Mushroom & Madeira Sauce

£17.00

Turkey Wellington , Alsace Bacon Lardons, Cranberry Gel

Roast Root Veg, Creamed Potato, Red Wine Gravy, Honey Roast Brussels Sprouts

£17.00

Crispy Pork Belly, Sugar Snap Peas, Pearl onions, Chicory, Khol Rabi

Whole Grain Mustard Mash, Onion Broth

£17.00

Slow Braised Daube of Beef, Fondont Potato, Green Beans, Artichoke Puree

Confit Shallot, Roast Carrots, Thyme Jus

£18.00

Some of our dishes may contain traces of NUTS, GLUTEN, DAIRY

If in doubt please ask a member of staff