

FESTIVE SET MENU

2 COURSES **35.5** | 3 COURSES **42.5**

STARTERS

Spiced butternut squash soup, green sauce, toasted pumpkin seeds

Crayfish cocktail, brown crab Mary Rose sauce, Granny Smith apple, Church Farm Gem Lettuce, Docker Rye Bread

Gamekeeper terrine, beetroot piccalilli, bitter leaves, soda bread

MAINS

Bacon-wrapped stuffed turkey breast, roasted carrot, shaved Brussels sprouts & chestnut, whipped honeyed parsnip, roasted Koffman's potatoes, pigs in blankets, cranberry sauce, gravy

Baked fillet of Scottish salmon, caramelised celeriac puree, smoked celeriac & ratte potatoes, Simpsons' Wine Estate cream, coastal greens

Root vegetables & Owley Farm mushroom 'Bourguignon', carrot, parsnip, shiitake, pickled onion, red wine gravy, mashed potato, watercress

PUDDINGS

Christmas pudding 'Eton Mess', brandy & vanilla whipped cream, cranberries, French meringue

Pick-me-up 'Tiramisu', mascarpone & Cointreau cream, coffee ice cream

Roasted William pear, whipped Kentish blue cheese, honeyed walnuts, sherry vinegar caramel

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Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill.