

STARTERS

- Salmon rilette, pickles, lemon crème fraîche, frisée F, M, Su
- Chicken liver parfait, roasted shallot jam, brioche G, E, M, Su
- Winter squash tarte fine, rocket salad VG, G, Su
- Carrot & coriander soup, carrot crisps VG
- Roasted beetroot, pumpkin seed purée, horseradish, orange S, Su

MAIN COURSE

- All mains served with sharing style roast potatoes, heritage carrots, spiced red cabbage and Brussels sprouts
- Turkey & cranberry noisette, crispy sprouts, jus M, Ce, Su
- Torched cod, braised fennel, crayfish, caper sauce F, Cr, Su
- Celeriac & black truffle pithivier VG, G, Ce
- Porchetta, braised kale, apple, jus Ce, Su
- Shin of beef, roasted shallot, mushroom sauce M, Su

DESSERT

- Christmas pudding, brandy sauce G, E, M, Su
- Flourless chocolate cake, orange crème fraîche M, E
- Clementine panna cotta, orange, spiced granola M
- Shopshire blue Stilton, fresh apple, quince, chutney M
- Apple pie crumble, vanilla ice cream G, M, E

ADD ONS

- Cheese Plate £20pp
- Served with pickles, crackers, tablet, chutneys M, Su
- Cured Meats Board..... £25pp
- Served with pickles, crackers, chutneys Su
- Fruits de Mer (minimum of 6) £60pp
- Lobster, dressed crab, prawns, mussels F, Cr, Mo, Su

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MAIN COURSE

- All mains served with sharing style roast potatoes, heritage carrots, spiced red cabbage and Brussels sprouts
- Orange glazed goose leg, braised red cabbage, jusCe, Su
- Halibut fillet, tenderstem broccoli, clam beurre blancF, Mo, M, Su
- Celeriac & black truffle pithivierVG, G, Ce
- Slow roasted old spot pork belly, burnt apple sauce, pork jusCe, Su
- Swaledale Farms aged sirloin, blue cheese hollandaiseM, E, Su

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