CHRISTMAS 2023

STARTERS

Roast Pumpkin & Cinnamon Soup with Pearl Barley Parsley & Toasted Pumpkin Seeds (V) £8.00

Cream of Celeriac Soup with Smoked Goose, Chives & Garlic Croûtons £9.00

Crab & Brandy Bisque with Caraway Seeded Cheese Straws £16.25

Pheasant & Pork Liver Pâté with Rowan Jelly, Pickles & Toast £13.00

> Dill Cured Salmon with Celeriac Salad, Pickled Cucumber & Sweet Mustard Dressing £14.00

Terrine of Chicken, Wild Mushrooms & Cured Ham with Pear Chutney & Toast £14.00

(V) – vegetarian dish

MAIN DISHES

Baked Scottish Salmon, Chestnut Crumble, Orange Butter Sauce Parsley Potatoes & Buttered Winter Vegetables £28.75

Baked Seabream Fillet with a Lobster & Cognac Sauce Saffron Potatoes & Buttered Winter Vegetables £32.00

Roast Norfolk Turkey with Chestnut Stuffing, Bread Sauce, Chipolata wrapped in Bacon, Cranberry Sauce & Giblet Gravy Roast Potatoes, Brussels Sprouts & Chantenay Carrots £32.00

Roast Gressingham Duck Breast with a Sour Cherry & Kirsch Sauce Duck Fat Roasted Potatoes, Braised Red Cabbage £36.75

> Roast Fillet of Angus Beef with Wild Mushrooms, Pearl Onions & Madeira Sauce Parmentier Potatoes, Honey Roasted Carrots & Parsnips £43.00

Baked Celeric & Mushroom Pithivier, with a Creamy Stilton Sauce (v) Parsley Potatoes, Buttered Winter Vegetables £28.00

(V) – vegetarian dish

DESSERTS

Steamed Plum Pudding served with a Vanilla & Brandy Sauce £8.00

Pear & Almond Tart with Grand Marnier Anglaise £8.50

Orange & Gingerbread Mousse with Lemon Anglaise £8.50

> Tiramisu with Espresso Cream £9.25

Sour Cherry Brulée with Shortbread £9.25

Warm Tarte Tatin with Cinnamon Ice Cream £10.25

Farmhouse British Cheese Plate served with Celery, Grapes & Biscuits £10.25 (£8.25 as part of a four-course meal)

*

Filter Coffee with Club Mints £3.75

Filter Coffee with Hand Made Mini Mince Pies £4.75

Filter Coffee with Festive Sweetmeats £5.50

(V) – vegetarian dish