

# Festive Menu

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£39 - 2 course / £45 - 3 course

## Starters

Torched mackerel, smoked pate, pickled mooli,  
horseradish dressing

Mulled wine beetroots, goats cheese mousse, walnut,  
honey (V)

Farmhouse pork terrine, spiced chutney, sourdough toast

## Mains

Venison suet pudding, triple cooked parsnips, spiced  
quince

Baked salmon fillet, crab hollandaise, grilled leeks

Butternut squash risotto, truffled mascarpone, toasted  
seeds, sage (V)

## Desserts

Selection of 2 cheeses, condiments and crackers

Earl grey rice pudding, whisky soaked prunes

Christmas pudding sundae

*Please let us know if you have any dietary requirements or intolerance. Please be aware that Olives may contain stones, Fish may contain bones. Please be aware that our cheese's may not all be pasteurised. A discretionary service charge of 10% will be added to your final bill.*