

Festive Menu



SCAN ME

— ■ STARTERS ■ —

2 Courses £32

3 Courses £40

Taleggio & Ham Hock Croquettes
Dijon Mayo, Chopped Chives.

Whipped Italian Ricotta (v,gfa,n)
Walnuts, Truffle Honey, Toasted Olive Oil Crostinis.

Cream of Sweet Roasted Garlic, Leek & Potato Soup (v,gfa)
Crispy Chilli Oil, Crusty Bread & Butter.

Smooth Chicken Liver Parfait (gfa)
Pickled Shallots, Sweet Onion Jam, Crisp Toasts & Cornichons.

Seafood Cocktail (gfa)
Atlantic Prawns, Swimmer Crab & Shetland Mussels, Sauce Marie Rose, Brown Bread & Butter.

— ■ MAIN COURSES ■ —

Miso Glazed Short Rib of Beef (gfa)
Wild Mushroom, Celeriac, Smoked Leek, Parsley & Chive Veloute.

Flank Steak with Sauce Entrecôte (gfa)
French Fries, Crispy Onion, Watercress,

Watergate Farm Free Range Turkey (gfa)
Pigs in Blankets, Cranberry, Bacon & Sage Stuffing, Brussel Sprouts with Chestnut & Bacon Butter, Steamed Greens, Smashed Root Vegetables, Goose Fat Roast Potatoes & The Best Gravy For Miles!

Festive Nut Roast Lattice (v)
Sprouts & Chestnuts, Winter Greens, Smashed Roots, Roast Potatoes, Red Wine Gravy.

Pan seared Hake Fillet (gf)
Torched Pepper, Tomato & Butter Bean Bouillabaisse, Steamed Shellfish, Fennel.

— ■ SWEETS ■ —

Nutella Chocolate Mousse (gf)
'Baileys' Gelato, Crunchy Praline.

Sticky Toffee Orange Pudding
Candied Pecans, Spiced Pumpkin Gelato.

Eggnog Crème Brûlée (gfa)
Mulled Winter Berry Sorbet, Brandy Snap Tuille.

Spiced Toffee Apple Crumble, Vanilla Gelato
Christmas Pudding, Brandy Custard, Vanilla Bean Gelato (gfa)