



FESTIVE MENU

STARTERS

Whiskey cured salmon, pickled salsify, soda bread
Potted goose, butternut & raisin chutney, sourdough
Beetroot carpaccio, relish, labne, spiced hazelnuts

MAINS

Castlemead turkey, neeps, sprout tops, chestnut & bacon gravy
Pan-fried brill, thyme dumplings, Jerusalem artichokes, pickled apple
Celeriac & mushroom pithivier, chard, cranberry relish
Beef sirloin, smoked potato, baby leeks, jus

SIDES

A selection for the table

Brussels sprouts | Roast potatoes | Braised red cabbage, sultanas | Pigs in blankets

PUDDINGS

Christmas pudding, cranberries, brandy custard, clotted cream ice cream
Chestnut toffee cake, poached pear, puffed buckwheat
Chocolate mousse, peppermint ganache, sour cream sorbet, milk crumbs

TO FINISH

Selection of British cheese, fruit & biscuits

3 COURSES £50PP

4 COURSES £58PP

Please inform a member of staff if you have any dietary requirements.