Christmas Menu | 3 courses £35.00

Starters

Roasted Jerusalem artichoke soup with winter truffle dumplings
Gin cured Devonshire trout with beetroot and horseradish crostini
Chicken liver parfait with calvados pickled pears and toasted brioche

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Mains

Chestnut, spelt and butternut squash risotto served with Berkswell blue
Pan roasted lemon sole with brown shrimp tartare sauce
Bronze turkey, chestnut stuffing, Brussel sprouts, cranberries
and a sage jus, served with all the trimmings

Desserts

Traditional Christmas pudding and brandy cream
Passion fruit and white chocolate pavlova
Bitter chocolate tart, pistachio and caramel brittle

Homemade mince pies and muscovado cream

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