



## **Christmas Menu**

**3 courses £35.00**

### **Starters**

Spiced parsnip and Cox's apple soup  
Duck and Armagnac pate with sourdough toast  
Gin cured sea trout with fennel and horseradish salad  
Beetroot, butternut and goats cheese tart

### **Mains**

Truffled wild mushroom and Jerusalem artichoke spelt risotto  
Honey baked smoked loin of bacon with Pease pudding and mustard sauce  
Pan roasted hake, steamed kale and roast carrots with a lemon and herb butter  
Bronze turkey, chestnut stuffing, Brussel sprouts, cranberries and sage jus with all the trimmings

### **Desserts**

Traditional Christmas pudding with brandy custard  
Bitter chocolate tart with pistachio crème fraiche  
Date and clementine salad with mascarpone  
Barkham blue cheese with port and oatcakes

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Homemade mince pies with muscovado cream

A discretionary service charge of 12.5% will be added to your bill.

*All of our dishes are prepared in an environment where nuts are present.  
Please let us know if you have any dietary requirements and we shall do our best to accommodate*