

Festive Menu 2017

to start

Roasted Cauliflower Soup
Shaved pecorino Cheese, Hoxton Sourdough

Ham Hock Scotch Egg
Frisee Salad, Sweet Mustard Sabayon

Chalkstream Smoked Trout
Beetroot Relish, Smoked Cream Cheese, Croutons

Chestnut Mushrooms on Toast
Creamed Spinach, Toasted Pine nuts, Mizuna

Main Course

Chalcroft Farm Roast Turkey
Duck Fat Roast Potatoes, Pork and Apricot Stuffing, Chipolata Sausage wrapped with Bacon,
Roasted Parsnips, Sprouts, Heritage Carrots, Golden Gravy

Pan Roasted Hake Fillet
Celeriac Puree, Kale, Crab Croquette, Brown Caper Butter

Slow Braised Beef Bourguignonne
Button Mushrooms, Baby Onions, Smoked Bacon Lardons, Horseradish Mash, Savoy
Cabbage

Goats Cheese Arancini
Quail Eggs, Wild Mushroom, Pickled Shallots, Watercress

Desserts

Apple, Cinnamon & Sultana Cake
Toffee Sauce, Vanilla Ice Cream

Tiramisu Pot
Mascarpone cheese, Dark Chocolate, Custard, Coffee Sponge Fingers.

Traditional Christmas Pudding
served with custard or Brandy Sauce

St Clements Posset
Frosted Raspberries, Shortbread Biscuit

Trio of Cheeses
As an extra course £7.95 or as your Dessert £3.00 Supplement

Biscuits, Pear and Ginger Chutney, Grapes

Two Courses £23.95

Three Courses £26.95