

## FESTIVE FOUR COURSE MENU

Bread, Bovril butter  
Nocellara del Belice olives (vg)

### *Starters*

Roasted butternut squash soup, truffle, pumpkin seeds (vg)  
Crab, prawn & avocado cocktail, Marie Rose (gf)  
Goats cheese mousse, honeycomb, roasted plum, sourdough crisps (v)  
Chicken liver parfait, toasted brioche, roasted tomato chilli jam

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### *Main Courses*

Roast turkey, pork & apricot stuffing, pigs in blankets, bread sauce,  
roast turkey gravy  
Dry aged sirloin steak, triple cooked chips, roasted tomato,  
Portobello mushroom, watercress, pepper sauce (gf)  
Chalk stream trout, tartare garnish, tenderstem broccoli, crushed new potatoes,  
chive beurre noisette (gf)  
Crispy duck leg, cannellini bean, tarragon & pancetta cassoulet, crispy kale  
Roasted butternut squash, chestnut, apple, sage & turmeric giant couscous (vg)  
All served with Brussel sprouts & roasted chestnuts, roasted root vegetables,  
roasted potatoes

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### *Desserts*

Triple chocolate torte, clementine crème, dehydrated chocolate  
Christmas pudding, brandy custard  
Apple tarte tatin, rum & raisin ice cream  
Hippo cheese, grapes, apple, celery, biscuits

**£36 PER PERSON**

(£10 supplement for the steak main course)