

..... SET MENU

Go a bit posh this Christmas, enjoy 2 or 3 courses (complete with xmas crackers obviously)

CAULIFLOWER SOUP

truffle oil, toasted hazelnut *(pb/gif)*

GOOSE RILLETTE

apple, celeriac & cranberry remoulade, toasted rye bread *(gif option available)*

SMOKED SALMON ROULADE

whipped goat cheese & beetroot slaw *(gif)*

WALDORF SALAD

blue cheese, pickled pear, celery, grapes & walnut salad *(v /pb option available/gif)*

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ROAST TURKEY

Sage & apricot stuffed turkey roulade, pigs in blankets, roast potatoes, Chantenay carrots, Brussel sprouts & braised red cabbage

CRAYFISH & HADDOCK GRATIN

Crayfish, haddock & white fish gratin with mash. Peas, sprouts & bacon *(gif)*

BRAISED BEEF

Braised beef with carrots, button mushroom & bacon. Creamed chestnuts & mash *(gif)*

CHESTNUT WELLINGTON

Sage, chestnut, pumpkin & apricot wellington.

Roasted king oyster mushroom, red cabbage & sprouts *(pb)*



... FEELING GREEDY? ...

Add on a sharing bowl for the table - £10 per bowl to serve approx. 5 ppl

FRESH GREENS; Chard, peas, sprouts & bacon

XMAS SELECTION; Stuffing balls, pigs in blankets, Duchess potatoes *(£2 supplement)*

BRAISED VEGGIES; Red cabbage, Chantenay carrots, parsnips & chestnuts

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CHRISTMAS PUDDING

Traditional Christmas pudding with brandy sauce

CHOCOLATE TART

Dark chocolate tart, Bailey's mousse *(gif)*

ETON MESS

Mulled winter fruits, meringue & Chantilly cream *(pb/gif)*

CHEESE BOARD

British & continental cheese board selection served with cracker, chutney, grapes & celery
(£2pp supplement or get one large board to share for £15)

2 courses £20pp / 3 courses £25pp. All orders must be placed in advance

..... SHARING PLATTERS

Perfect for a more relaxed drinks party; big sharing boards for everyone to dig into with one hand & enjoy a mulled wine in the other

THE FESTIVE

Duchess potatoes, turkey & gravy skewers, pig in blanket, candied Brussel sprouts, stuffing balls.

Served with a pot of roast potatoes, cranberry dipping sauce & lashings of gravy

THE DENNIS

Short rib beef croquettes, crispy turkey wings, pork & cranberry sausage rolls, goose rilette & sourdough, stilton pork pies.

Served with blue cheese dipping sauce & homemade beer mustard

THE UNDER

Crayfish popcorn, mackerel pate, shell on prawns, smoked salmon & crayfish.

Served with rye bread, lemon aioli, crispy capers & mixed leaf salad

THE PETE

Baked Camembert with garlic & cranberry, oat & onion seed crispy halloumi, Cambridge blue, goat's cheese & mature cheddar.

Served with fig, pear, walnut, honey, crackers & celery (v)

FROM THE FIELD

Spicy buffalo cauliflower wings, mushroom & thyme rolls, sweet potato & squash falafel with tzatziki, Padron peppers, spiced hummus with crispy chickpeas & dukkah

Served with pitta bread, sourdough & crudités (pb)

SLIDER SELECTION (£2pp supplement)

Turkey, brie & cranberry / Braised beef & horseradish / Meatless patty with gouda (pb)

Served on platters with fries, cranberry house slaw & salad

XMAS SELECTION BOX

White chocolate & raspberry blondie, dark chocolate tart, mini meringue nests with fruit, gingerbread cookies (gif)



Small board; £30 (5-8ppl) // Large board £45 (10-15ppl)

All orders must be placed in advance