



Festive Menu

Twice Baked Soufflé

spinach, goats curd (v)

Gin Cured Loch Duart Salmon

watercress, wasabi crème fraîche, buckwheat blinis

Pressed Ham Hock Terrine

prune, spiced pear chutney, sour dough toasts

Red Onion & Beetroot Tart

mulled wine poached pear, Cashel blue, walnut, watercress (v)

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Slow Roasted Blade of Beef

black truffle oil mash, roasted crown prince squash, buttered kale

Local Pheasant Breast

dauphinoise potatoes, red cabbage, cavolo nero, port jus

Loch Duart Salmon

spinach, wild mushrooms, crushed new potatoes, tarragon butter sauce

Roasted Root Vegetable Wellington

buttered kale, Madeira & silver skin onion sauce (v)

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Panettone Bread & Butter Pudding

cinnamon ice cream

Christmas Pudding

Butterscotch Sauce & Clotted Cream

Double Chocolate Torte

vanilla ice cream

British Cheeses

homemade chutney, cheese biscuits

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Coffee & mince pies

£32 Per Person