

MENU

2 Courses £33.50 / 3 Courses £42.00

STARTER

PORKIES

Pigs in blankets with real ale, mustard mayo & bacon crumb

MAPLE GLAZED PARSNIP & SHALLOT SOUP Split basil oil, celeriac crumb & grilled breads

OAK SMOKED SALMON BRUSCHETTA
Served on a wild garlic buttered ciabatta with dill &
shallot cream cheese & lemon zest

BAKED CAMEMBERT
Served with warm breads, rosemary & thyme butter & red onion marmalade

WILD BOAR PÂTÉ
with red onion marmalade & olive bread

MAIN

ROLLED ROAST TURKEY OR TOPSIDE OF BEEF
Glazed parsnip, duck fat roast potatoes, wilted greens & gravy

OAK SMOKED SALMON & KING PRAWN LINGUINE
Served in a garlic & shallot cream sauce with crispy capers & spinach

BEEF BOURGUIGNON
Chive mousseline & love heart crouton

ROASTED BRIE & CRANBERRY FLATBREAD

Served with shallot & orange salad with roasted rosemary potatoes

60Z FOSSIL FARM FILLET STEAK (surcharge £5.00) Served with fries, peppercorn sauce & wilted spinach

DESSERT

TRIPLE CHOCOLATE BROWNIE WITH SALTED CARAMEL GELATO

WHITE CHOCOLATE & PASSIONFRUIT DECONSTRUCTED CHEESECAKE.

LEMON POSSET WITH WINTER BERRY COMPOTE & SHORTBREAD

CINNAMON SPICED PEAR CRUMBLE

CHEESEBOARD (surcharge £3.50) selection of cheeses, fresh fruit/celery, biscuits & chutney