

Festive Feasting Menu 2023 £65 per person

Our feasting menu explained: Choose either one or two dishes from the mains and puddings for the whole party to share. If two dishes are chosen the split will be made 50:50 or in the event of an unequal split, in favour of your preferred option.

Snacks for the table

Festive sausage roll with apple sauce and pear chutney Wild mushroom croquettes with parmesan & truffle aioli

Starters - The Board to share

Black pudding Scotch egg & butcher's sauce,
Smoked duck & celeriac remoulade,
Beetroot salmon gravlax with cucumber & dill,
Wild game terrine & red onion, house pickles & crisp bread

Main course

Rare Breed Bronze turkey breast rolled & stuffed with sage, onion & cranberries, roasted chesnuts & cranberry sauce

Tamworth pork loin, celeriac, mustard & apple remoulade
Millbeck braised lamb shoulder, balsamic glaze & roasted shallots
Braised Hereford shortrib of beef, wild mushrooms & Roscoff onions

All served with gravy, roast potatoes, honey glazed parsnips, heritage carrots, roasted Brussel sprouts & pigs in blankets

Dessert

Steamed Christmas pudding, brandy butter & custard Flourless chocolate cake, toffee sauce & vanilla ice cream Winter crumble of apples & cranberries, eggnog sauce

British cheeseboard - chutney & Irish soda crisp (£5 supplement per person)