

Festive Menu

Available from 20th November to 23rd December

Lunch 2 courses 30.95 | 3 courses 36.95

Dinner 3 courses 36.95

STARTER

Cream of mushroom soup – roast chestnut & parmesan cream drizzle – Barn Bakery foccacia (GFO)

Duck liver parfait – red onion marmalade – candied walnut rocket salad – toasted Barn Bakery brioche (N) (GFO)

Smoked salmon – caper cream cheese – pickled ginger – Barn Bakery rye crostini (GFO)

Pan seared Scottish scallops – Berryfields crispy air-dried ham – cauliflower purée – sorrel oil (GF) (£3 supplement)

Roast pumpkin, spiced cream cheese & cranberry filo parcel – roast red pepper coulis (V) (VEO)

MAIN

Confit duck leg – dauphinoise potatoes – roast tenderstem broccoli – pearl barley – red wine jus

Fillet of seabream – crushed new potatoes – buttered mangetout – chive beurre blanc (GF)

Roast turkey breast – crispy thyme roast potatoes – glazed carrots & parsnips – Berryfields pigs in blankets – Berryfields pork & sage stuffing – traditional gravy (GFO)

Asparagus & stilton wellington – green pea purée – wholegrain mustard mash – parsnip crisps (V) (VEO)

Slow-roasted Berryfields pork belly – fondant potato – grandpa's apple sauce – crispy sage – maple gravy (GF)

10oz Hereford sirloin steak – proper chips – portobello mushroom – blistered cherry tomatoes (GF) (£5 supplement)

DESSERT

Deconstructed lemon meringue pie – lemon curd – Italian meringue – shortbread biscuit – lemon sorbet – dried raspberry (GFO) (V)

Traditional Christmas pudding – honeycomb ice-cream – crème anglaise (GFO) (V)

Spiced apple & cherry crumble – vanilla ice-cream – glazed apple shards (GFO) (VE)

Christmas cheese board – red onion chutney – cracker selection – grapes (GFO) (£3 supplement)