



Festive Menu 2022

Starters

Chopped chicken livers, toasted sourdough and horseradish.
Roasted radicchio, citrus, caramelised walnuts, ricotta dressing
Smoked haddock, leek & cabbage brandade, parsley crumb
Maple roasted parsnip soup, toasted hazelnuts

Main Course

Roasted Turkey breast, pigs in blankets, carrot & parsnip mash,
Sprouts & stuffing, roast potatoes & gravy
Hake, castelluccio lentils, salsa rossa, anchovy & black olive butter
Bavette steak, garlic & thyme, roasted new potatoes, red pepper stew
Creamy chestnut mushroom & truffle risotto, parmesan crisp

Dessert

Marsala wine trifle
Christmas pudding, traditional brandy sauce & ice cream
Spiced apple, roulade, orange Chantilly cream
White chocolate cheesecake, griottines cherries, mulled fruits

DINNER

2 course £25
3 course £30