



CHRISTMAS PARTY MENU

STARTERS

Roasted celeriac and pear soup –

Netherend Farm butter – sourdough

Chicken truffle and herb terrine – pickled walnut – sourdough – red onion chutney

Smoked Mackerel – fermented gooseberries – fennel – horseradish

MAINS

Devonshire Turkey ballotine – cranberry puree – pig in blanket

apricot and chestnut stuffing – turkey gravy

Loin of beef – Braised beef cheek – celeriac puree – red wine jus

Mushroom pithivier – roasted shallot – broccoli puree – onion jus

DESSERTS

Traditional Christmas pudding – salted brandy sauce –

clotted cream

Buttermilk panna cotta – caramelised orange – pistachio

Dark chocolate delice – peanut – lime

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.