

# CHRISTMAS MENU

## STARTERS

*Caramelised Jerusalem artichoke soup  
roasted pear, walnut granola*

*Potted brown shrimp  
mace butter, toasted sourdough*

*Warm goats cheese, fig & onion tartlet  
chicory, sesame dressing*

*Home-smoked duck breast  
rocket, pickled shallots, cherry dressing*

## MAINS

*Roast turkey breast  
pig in blanket, cranberry stuffing, duck  
fat roast potatoes, lemon scented carrots  
and tender stem broccoli, chestnut fried  
sprouts, gravy*

*Roast Sirloin of beef  
Yorkshire pudding, duck fat roast  
potatoes, lemon scented carrots and  
tender stem broccoli, chestnut fried  
sprouts, gravy*

*Pan fried Halibut  
savoy cabbage & bacon, fondant potato,  
oyster & champagne sauce*

*Chestnut & shallot tart tatin  
wild mushroom & Madeira sauce*

## DESSERTS

*Christmas pudding  
brandy sauce, spiced mandarins*

*Spiced red wine poached pear  
coconut yoghurt, almond tuile*

*St Clements tart  
passion fruit curd, vanilla bean ice  
cream*

*English cheese selection  
fig & date chutney, port jelly,  
assorted crackers*

THREE COURSES £40.00 TWO COURSES £33.00PP  
PREORDER ONLY

DECEMBER  
OPENING HOURS



1ST – 24TH DECEMBER  
OPEN AS USUAL

CHRISTMAS DAY  
CLOSED

BOXING DAY  
CLOSED

27TH – 31ST DECEMBER  
OPEN AS USUAL