

Christmas Party Menu £25 per/person (Parties above 10 only - pre ordered).

Starters:

Salad of wood pigeon, crispy pancetta, hazelnuts and winter beets.

Roasted celeriac soup, blue cheese and roasted pumpkin seeds

Pressed ham hock terrine, homemade piccalilli and land cress.

Soused mackerel fillets, pickling vegetables and prawn and potato salad

Local goat's cheese and fig tartlet, sultana and pine nut dressing

Mains:

Slow cooked blade of beef, woodland mushrooms, lardons and baby onions

Local pheasant breast, braised leg, hot-pot potatoes and winter greens

Fillet of Salmon, smoked haddock brandade and mussel and clam broth

Tagliatelle of woodland mushrooms, winter greens and walnut pesto

Halibut supreme, cabbage and bacon, with glazed potatoes

Desserts:

Chocolate and caramel tart with crème chantilly

Vanilla crème Brulee, prune and armagnac compote, cinnamon sable

Apple tart, caramel sauce and vanilla ice cream

A selection of farmhouse cheeses and biscuits

Orange and almond cake, rosemary and mascarpone