

Christmas Set Menu

Starters

Smoked salmon & beetroot gravadlax terrine,
watercress salad, toasted ciabatta

Leek and sweet potato soup, warm bloomer bread, parsnip crisps (vg)(gf)

Sliced smoked duck breast, winter fruit chutney, pea shoots

Breaded halloumi strips, spiced cranberry, salad garnish (v)

Mains

Locally sourced Grove Smith Essex bronze traditional roast turkey breast,
stuffing, honey glazed parsnips and carrots, sprouts with chestnuts, savoy
cabbage, pigs in blankets, goose fat roast potatoes, gravy

Vegetarian festive nut roast, honey glazed parsnips and carrots, sprouts with
chestnuts, savoy cabbage, roast potatoes, vegetable gravy (v)

Pan fried sea bass fillet, creamed savoy cabbage & leeks, garlic
& rosemary Parmentier potatoes

Creamy pumpkin risotto with sweet & spicy pepitas, truffle oil (vg)(gf)

Pan roasted haunch of venison, blackberry braised red cabbage,
creamed potatoes & port jus

Desserts

Winterberry Crème Brûlée, shortbread

Traditional Christmas pudding, brandy sauce

Chocolate and raspberry tear drop torte, chantilly cream

Bucks fizz sorbet duo with orange and champagne flavours

Available from 26th November - 23rd December 2018

2 courses - £19.95 or 3 courses - £24.50

This menu must be pre-ordered

& £10 per person deposit required to confirm booking

