



# FESTIVE MENU

## TO START

Curried vegetable, mint yoghurt, crispy onions

## STARTERS

Beetroot velouté, chive sour cream, goat's cheese, walnuts

Salt beef terrine, pickled onions, fried pickles, parsley, beef dripping bread

Crispy goose, pancetta, plums, pickled sprouts

Cod cheeks, warm tartare sauce, sherry vinegar jelly, crushed peas, scraps

## MAINS

Wiltshire bronzed turkey, pigs in blankets, chestnut & cranberry stuffing, all the trimmings

Fillet of hake, confit chicken wings, our artichokes,  
artichoke risotto, chicken sauce

Breast of lamb, salt baked parsnip, parsnip dauphinoise,  
black cabbage, caper & mint emulsion

Garden squash, twice baked soufflé, Dorset Blue Vinney cheese, winter fruits



# FESTIVE MENU

## PRE DESSERT

'Mulled wine', festive aromats

## DESSERT

Our Christmas pudding, bramley apple, clove, brandy custard

Dark chocolate, peanuts, peanut praline, salted caramel

Plum Tatin, milk ice cream, thyme syrup

Festive trifle, clementine jelly, panettone, tonka bean panna cotta, eggnog custard, meringue

## CHEESE BOARD (£7 PER PERSON)

Two local cheeses, celery, apple, fennel crackers, chutney

***Two courses £29.50***

***Three courses £36.00***

*Vegetarian options are available.*

*Ask us about our selection of wines to match..*