

CHRISTMAS MENU

STARTERS

Winter soup of the day (v/vg) - 7

Mushroom and tarragon pâté (v) - 7.5

Gravlax with fennel salad, horseradish cream and rocket - 8.5

Devilled kidneys on toasted bread, red wine jus, crispy onions - 8.5

Pigeon breast, lentils, chorizo and crispy rocket - 9.5

Crab and pickled cucumber cocktail - 10

MAIN COURSES

Chestnut and shallot tatin with mushroom and Madeira sauce (v/vg) - 14

Dauphinoise pithivier, wilted spinach and mustard cream sauce (v/vg) - 15.5

Hot smoked salmon and parsley fishcakes with lemon crème fraîche and rocket salad - 17.5

Free range turkey, pigs in blankets, duck fat roast potatoes, winter roots, Brussels sprouts,
bread sauce and cranberry sauce - 18.5

Atlantic cod suprême, mashed root vegetables and red wine sauce - 18.5

Venison haunch, blackberry braised red cabbage with herb butter mashed potato - 19.5

DESSERTS

Leander Christmas pudding, served with brandy and vanilla sauce - 8

Baked Alaska, cranberry, pistachio and vanilla semifreddo on a cinnamon genoise, covered
in toasted meringue - 8

Gingerbread amaretto chocolate tart, served with eggnog ice cream - 9.5

Crème brûlée cheesecake, boozy mulled wine figs and roasted plum sauce - 9.5

Selection of English and French cheeses, red onion chutney, grapes and celery - 9.5

*Groups of more than 12 will be subject to a facility fee of 10% on food and drink.
Vegetarian (v) Vegan (vg). Please let us know if you are vegan and Chef will prepare your dish accordingly.*