



# CHRISTMAS MENU

## Starters

BEETROOT SALMON GRAVLAX, horseradish cream, fennel  
and cucumber salad, 11.5

PRAWN AND CRAYFISH COCKTAIL with rye bread, 10.5

RED ONION TARTE TATIN with goats' cheese mousse, 10

ROASTED FIGS, gorgonzola, toasted almonds, honey and  
balsamic dressing (v), 10

PORK AND APRICOT TERRINE, apricot gel, dressed leaves  
and crouton, 10

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## Main Courses

VENISON HAUNCH, steak frites, peppercorn sauce and  
watercress, 28

COD SUPREME with spiced chickpeas, 26.5

DEVONSHIRE CRAB CAKES with celeriac remoulade, 25


ROAST TURKEY with bread sauce, pigs in blankets, roast  
potatoes and all the trimmings, 22.5

WILD MUSHROOM WELLINGTON, carrot and sage purée  
and winter roots (v/vg), 20

AUBERGINE GRATIN, spiced tomato lentils (v), 20

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*If you have a food allergy, intolerance or coeliac disease, please talk to the staff about the ingredients in your food and drink before you order. v = vegetarian, vg = vegan*







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## Desserts

- Winter berry pavlova and Chantilly cream, 10.5  
Black forest gateau with kirsch liqueur sauce, 10.5  
Christmas pudding with brandy sauce, 9.5  
English and French cheeses, grapes,  
chutney and celery, 11.  
Selection of ice creams and sorbets, 5



## COCKTAILS

- MISTLETOE MARTINI: Vodka,  
Cointreau, Cinnamon, 12  
TICKLED PINK: Henley  
Distillery Leander Pink Gin,  
Angostura bitters, tonic, 12  
MULLED WINE, 6



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