



FESTIVE MENU 2024

Starters

French onion soup, Ollerod focaccia, gruyere

“Prawn cocktail”, cucumber, spicy Bloody Mary sorbet (gf)

Wild mushroom, truffle & tarragon arancini (v) (vegan & GF option available)

Gin cured trout, salt baked beetroot, pickles, lemon crème fraiche,
grilled sourdough*

Mains

Norfolk Bronze roast turkey, stuffing, pigs in blankets, roast potatoes, honey roast
vegetables, sweet & sour bacon sprouts, turkey jus

Butterflied fish of the day, lemon & Champagne tartar velouté, spinach & samphire
crushed potatoes (gf)

Wiltshire venison loin, celeriac puree, roasted roots, girolles, pickled blackberries,
red wine jus (gf)

Pan fried celeriac & cauliflower, celeriac fondant, cauliflower puree, girolles,
smoked almond salsa verde (ve) (gf)

Desserts

Sticky toffee pudding, burnt butter miso caramel, Guinness ice-cream

Chocolate torte, rum soaked raisins, honeycomb, crème fraiche ice-cream (gf)

Christmas affogato - espresso, marmalade & whiskey ice cream, mince pie

Manjari chocolate & tonka bean ganache, confit kumquat,
mint, chocolate & sesame tuile (ve)

*£39 per person for 3 courses
Add a festive cocktail on arrival for £8
(pre-order only)*