

Signature Celebration Menu

2 Courses 52 | 3 Courses 60

Starters

- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
 Dressed Devon Crab celeriac remoulade, brown crab mayo, sourdough
 Smoked Duck Breast pear, watercress & radish salad, sourdough
 Twice-Baked Pitchfork Cheddar & Red Leicester Soufflé truffle, sage
 Roasted Crown Prince Squash, Pomegranate, Lentil & Winter Leaf Salad yogurt & tahini dressing | PB NG

Mains

- Roast Turkey Crown honey roasted gammon, beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy
 Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream gravy
 Roasted Hake bisque sauce, fennel, samphire, mussels | NG
 Wild Mushroom Wellington roast potatoes, crushed winter roots, Brussels sprouts, roast parsnips, gravy | PB NG
 Pan-Roasted Duck Breast crushed winter roots, red chicory, cherries | NG

Puddings

- Christmas Pudding brandy butter ice-cream | N
 Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
 Bramley Apple & Fig Crumble bay-leaf custard | PB NG
 Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads

Champagne & Fizz

Full drinks list available

	125ml	Bottle	Mag
Prosecco Extra Dry Veneto, Italy, 11%	8.6	38	
Nyetimber Rosé West Sussex, England, 12%		71	
Veuve Clicquot Brut Champagne, France, 12%	20.5	91	175