

Christmas Eve

DINNER

To Start

Sweet Potato & Coconut Soup Toasted Coconut, Sour Dough & Whipped Butter.

Ham Hock & Tarragon Terrine Red Onion Marmalade, Toasted Brioche & Micro Salad.

Crayfish Cocktail, Smoked Paprika & Sourdough Bread.

Honey & Goats Cheese Figs, Micro Salad & Balsamic Glaze.

Mains

Pan Fried Duck Breast, Fondant Potato, Carrots, Tenderstem, Cherry Puree & Red Wine Jus.

Pork Tenderloin, Dauphinoise Potato, Roasted Plums, Braised Red Cabbage & Red Wine Jus.

Whole Baked Plaice, Sautéed New Potato, Samphire, Peas & Sauce Vierge.

Wild Mushroom & Pistachio Pithivier Pomme Puree, Carrots, Tenderstem & Veggie Gravy.

Desserts

Apple & Pear Crumble with Clotted Cream.

White Chocolate Tart, Strawberry Compote With Raspberry & Sambuca Sorbet.

Dark Chocolate Mousse, Strawberry & Prosecco Jelly with Raspberry Caviar.

Vanilla Crème Brûlée.

Shortbread Biscuit & Winterberry Compote.

£40 per person

£10 per person deposit required to book, with the remaining balance and pre order due by the 15th December 2024.