



Christmas Day 2020
85.00 per head
50.00 per child under the age of 10

AMOUSE BOUCHE TO START

Pumpkin & Homewood ewes cheese bruschetta
Cottonworth brute NV English sparkling wine 7.95

STARTER

Wild mushroom & black truffle soup, rosemary focaccia
Langoustine & prawn cocktail, bloody Mary sauce
Crispy pig cheek, apple celeriac & fennel remoulade

MAINS

Roasted crown of free range turkey, pigs in blankets, stuffing, turkey gravy
Slow roasted Old Spot porchetta stuffed with sage & apricot, fennel seed crackling
Pan fried halibut fillet, Jerusalem artichoke velouté & samphire
Spiced squash Wellington, red pepper rouille, cavolo nero V
All served with roast herb potatoes, honey roasted roots, cauliflower cheese

DESSERT

Christmas pudding with salted caramel sauce, brandy & raisin ice cream
Apple & white chocolate crème brûlée, spiced shortbread
2 of our favourite cheeses with honey roasted fig, crackers and quince jelly