







Starters

POTTED CHICKEN-LIVER PÂTÉ

Free-range chicken-liver pâté, herb salad & toasted sourdough

OAK-SMOKED SMOKED SALMON

London rye bread & chive butter

CREAMY CAULIFLOWER SOUP

Nutmeg & toasted sourdough

BEETROOT SALAD

Whipped ricotta, endive, roasted beetroot & toasted hazelnuts

Mains

ROAST CHICKEN

Free-range chicken breast, bread sauce, pigs in blankets & onion gravy

RIB-EYE STEAK

Chargrilled mushroom

& peppercorn sauce

DINGLEY DELL PORK

Free-range pork, apple sauce & red cabbage

NUT ROAST

Grain & apricot nut roast, spiced tomato sauce & Lincolnshire Poacher

ROASTED COD

Atlantic cod, creamed cabbage & smoked bacon

ALL SERVED WITH BRAISED KALE & PROPER ROASTIES

Desserts

TRIFLE

Cherry compote & crumbly lemon shortbread DARK CHOCOLATE BROWNIE

Clotted cream & chocolate sauce

CHRISTMAS PUDDING

Figgy pudding & brandy cream

BAKEWELL TART

Almonds, raspberries & vanilla cream











Starters

JERUSALEM ARTICHOKE SOUP

Shaved truffle, cream & toasted sourdough

HAM HOCK TERRINE

Smoked bacon, fig chutney & toast

SEAFOOD COCKTAIL

Avocado, tomato, crab & prawns

TUNWORTH TART

Tarragon, leeks, pickled walnuts

BEEF SALAD

Mustard dressing, rocket & Berkswell cheese

Hains

ROAST GOOSE

Plum sauce, pigs in blankets & onion gravy

NUT ROAST

Grain & apricot nut roast, spiced tomato sauce & Lincolnshire Poacher

BEEF WELLINGTON

Mushrooms, shaved truffle & red wine sauce

DINGLEY DELL PORK CHOP

Free-range pork, roasted apple, celeriac & honey mustard sauce

SEA TROUT

Roasted beetroot, horseradish & greens

ALL SERVED WITH BRAISED KALE, ROASTIES & RED CABBAGGE

Desserts

TRIFLE

Vanilla custard, sloe gin jelly & brambles DARK CHOCOLATE PUDDING

Salted caramel & chocolate sauce

CHRISTMAS PUDDING

Figgy pudding & brandy cream

BAKEWELL TART

Almonds, raspberries & vanilla cream



