

- FESTIVE MENU -

Available all day from 25th November to 24th December

3 Courses £34.95

Starters

London Porter smoked salmon,
capers, horseradish

Roast cauliflower soup, Roquefort butter

Venison rillettes, brioche, cranberry & plum chutney

Baked ricotta, black cabbage & citrus,
sourdough toast

Mains

Roast Norfolk turkey, chestnut & cranberry stuffing,
pigs in blankets, turkey gravy

Braised pork belly, spiced red cabbage,
cinnamon apple sauce

Stuffed butternut squash, Stilton & roast vegetables,
cranberry sauce

Loch Duart salmon, red wine puy lentils, curly kale

*All the above are served with roast potatoes,
honey roasted carrots & parsnips, buttered sprouts*

Puddings

Black Cab Christmas pudding,
Jude's brandy butter ice cream

Chocolate & orange cheesecake,
mandarin orange sorbet

Mulled wine poached pear, clotted cream ice cream,
hazelnuts

Mrs Bells Blue, Tunworth & Lincolnshire Poacher Double
Barrel cheeses, quince jelly, celery & biscuits