

December Dinner Menu

Roasted parsnip soup with a pheasant and honey sourdough

Tortellini of wood pigeon with butternut squash and juniper

Carpaccio of beef with rocket, parmesan and a smoked garlic aioli

Seared scallop, mussel and lemongrass cream chowder with roast corn

Salad of Crottin, beetroot and Arancini balls with herb purée

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Roasted Norfolk bronze turkey with a sage and chestnut stuffing, bacon and apricot rolls, chipolatas and a tarragon pan jus

Poached and grilled Label Anglaise chicken, basil gnocchi, root vegetables, spinach and pine nuts

Seared dry aged sirloin of beef with slow baked potatoes, carrots and a mushroom bordelaise

Leek and spring onion risotto with roast pumpkin and polenta croutons

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Christmas pudding with Calvados sauce and apple raisin chutney

Apple, cinnamon and walnut strudel with candied apple ice-cream

Chocolate espresso tart with pistachio ice-cream and vanilla tuiles

Apple and raspberry streusel with crème fraîche sorbet

Egg custard tart with ginger and maple ice-cream

£38.00 per person

Please be aware that bookings for over 8 guests will be given a menu of 3 starters, 3 mains and 3 desserts to offer their guests and pre-orders will be required in advance.