

FESTIVE PARTY MENU

White Bean Soup

black truffle, hazelnut relish and crusty bread

Gloucester Old Spot Croquette

braised pork shoulder, black pudding, Bramley apple and pork crackling with shallot and watercress salad

Gin Cured Salmon

dill mayonnaise, watercress and seeded rye bread

Baked Goats Cheese

cranberry, candy walnut and beetroot salad

Stone Bass

chestnut mushrooms, smoked bacon, tarragon and cider sauce

Bronze Turkey Breast

braised thigh, cabbage, cranberry stuffing, seasonal vegetables, roast potatoes and truffle sauce

Aged South Devon Beef

Cornish gouda cauliflower cheese, onion rings, triple cooked chips and beef jus

Wild Woodland Mushroom Tortellini

chestnuts, crispy sage and Four Beeches Farm hen's egg

Additional vegetables, triple cooked chips and onion rings available at £3 each per portion

Barkham Blue Cheese

warm spiced Eccles cake

Pistachio Cake

vanilla mousse and griottine cherries

Mulled Apple Crumble

pecan and oat topping and vanilla ice cream

Eggnog Crème Brule

clotted cream shortbread

Two courses £19.95

Three courses £24.95

Available between 24th November and 23rd December 2021, lunchtime and evening for pre-bookings only, minimum of 6 per table. £10 per head non refundable deposit at time of booking and menu choices and full payment required 7 days in advance of your reservation date. We reserve the right to change this menu in the event of circumstances beyond our control. For tables of 6 or more a discretionary 10% service charge will be added to the final bill.