



Starters

Cream of wild mushroom with sautéed cep and garlic croutons

Minted pea risotto with smoked trout pate and petite salad

Golden beetroot and pear salad with rocket, sunflower seeds with creamed feta cheese and lemon dressing

Pan seared wood pigeon breast with balsamic roasted figs, carrot and cumin puree and Jerusalem artichoke crisps

Mains

Roasted turkey breast and leg with chestnut and bacon stuffing, pigs in blankets and traditional trimmings

Oven roasted leg of lamb with rosemary roasted potatoes, heritage carrots, butter sautéed swede and minted gravy

Rolled pork belly with black pudding mash, braised red cabbage, caramelized apple and house jus

Butter and lemon poached hake supreme with dill potato cakes and heritage carrots, samphire grass and saffron beurre blanc

Pear and blue cheese pithivier in a walnut pastry with parmentier potatoes and white wine reduction

Desserts

Traditional Christmas pudding with warm brandy sauce

Orange and chocolate tart with vanilla ice cream

Steamed sponge with raspberry jam and custard

Cheese board with walnuts, pear and crackers

£21.95 for 2 courses

£24.95 for 3 courses

Filter Coffee, Tea, and Mince Pies included in price

A discretionary 12.5% service charge will be added for your convenience

White	175ml	250ml	Bottle
1. War Horse Chenin Blanc – <i>South Africa</i>	£5.50	£6.75	£19
2. Goleta Sauvignon Blanc - <i>Chile</i>	£5.75	£7.00	£21
3. Galassia Garganega Pinot Grigio – <i>Italy</i>	£6.25	£7.50	£22
4. Les Voltes Chardonnay – <i>France</i>			£25
5. La Val Orballo Albarino – <i>Spain</i>			£28.50
6. The Cloud Factory Sauvignon Blanc – <i>New Zealand</i>			£31
7. Domaine de la Motte Petite Chablis – <i>France</i>			£34
8. La Renaudiere Pouilly Fume – <i>France</i>			£39

Rose

9. Montefresco Rosato – <i>Italy</i>	£ 5.25	£6.50	£19
10. Chateaux Beaulieu Coteaux – <i>France</i>			£25

Red

11. Cosmina Pinot Noir – <i>Transylvania</i>	£5.50	£ 6.50	£19
12. Rocca Merlot – <i>Italy</i>	£5.75	£7.00	£21
13. Cournon Lafleur Malbec – <i>France</i>	£6.25	£7.75	£23
14. Sotherton Shiraz – <i>Australia</i>			£26.50
15. Don Jacobo Rioja Crianza – <i>Spain</i>			£28
16. Pascal Clement Fleurie – <i>France</i>			£33
17. Uggiano Prestige Riserva Chianti Classico – <i>Italy</i>			£38
18. Clos l'Hermitage llande-de- Pomerol – <i>France</i>			£42

Sparkling

19. GreyFriars NV Cuvee - <i>Guildford</i>	125ml Glass - £7		£35
20. Laurent Perrier Champagne – <i>France</i>			£65

All wines by the glass are also available in 125ml measures on request

Kids Christmas Menu

Starters

Soup of the day with fresh bread and butter

Butternut squash and quinoa croquettes with sweet tomato chutney

Breaded cod goujons with garden peas and lemon mayo

Mains

Roasted turkey breast and leg with chestnut and bacon stuffing, pigs in blankets and traditional trimmings

Grilled seabass fillet with French fries, garden peas and tartare sauce

Tricolour gnocchi with mozzarella pearls and light basil sauce

Desserts

Traditional Christmas pudding with warm custard

Orange and chocolate tart with vanilla ice cream

Steamed sponge with raspberry jam and custard

£12.95 for 2 courses

£15.95 for 3 courses