

CHRISTMAS MENU 2023

A DELICIOUS SELECTION OF SEASONAL DISHES CREATED BY HEAD CHEF, ROBBIE SHRESTHA

STARTERS

Cauliflower & Smoked Paprika Soup (v*) - toasted sourdough

Marinated Prawn & Crayfish Tail Bruschetta (*) - fresh tomato salsa, avocado wasabi cream, grilled sourdough, micro pea shoot

Slow-cooked Berkshire Ham Croquette - puy lentils, Chantenay carrots, sun-dried tomato vinaigrette

MAINS

Roast Berkshire Turkey (*) - hand-carved turkey breast, crispy roast potatoes, sage & onion stuffing, pig in blanket, roasted root vegetables, red wine gravy

Roasted Rump of English Lamb (gf) - crispy roast potatoes, minted pea purée, roasted root vegetables, red wine gravy

Pan-seared Catch of the Day (gf) - crushed baby potatoes, buttered green beans, pea purée, zesty lime butter sauce

Spiced Aubergine (ve) - potato croquette, braised red cabbage, honey & harissa sauce

DESSERTS

Traditional Christmas Pudding - warm brandy sauce, fresh berries

Warm Treacle Sponge - vanilla bean custard

Bramley Apple & Spiced Pear Crumble (ve, gf) - vegan ice cream, sea salted caramel sauce

Freshly brewed coffee & mini mince pies

(v) vegetarian (ve) vegan (gf) gluten free (*) gluten free upon request

Our menu does not contain nuts, however nuts may be present. Please notify us of any dietary requirements in advance.