Festive Menu

Cheers!

Christmas Cheer Royale £12.50
Gusbourne Brut Reserve £13.10

Starters

Celeriac soup with brown butter and sage (v) (gfo) (n)
Beetroot-cured trout gravadlax, rye bread, pickled cucumber (gfo)
Chicken liver pâté, toasted brioche, festive chutney (gfo)
Shallot tarte tatin, rocket, blue cheese and walnut salad (n) (v) (vgo)

Mains

Roast Turkey, sage and onion stuffing, pigs in blankets,
rosemary and garlic roasted potatoes, glazed parsnips, buttered seasonal vegetables,
served with, cranberry sauce, red wine jus (gfo)

Pumpkin seed and chestnut nut roast, sage and onion stuffing,
rosemary and garlic roasted potatoes, glazed parsnips, buttered seasonal vegetables,
served with cranberry sauce, vegetable jus (v) (gfo)(vgo)

Confit duck leg, white bean purée, Swiss chard, blackberry and port jus (gf)

Roasted Chalk Stream trout, celeriac mash, green beans, butter sauce (gf)

Wild mushroom and parmesan vol au vent, creamed potatoes,
green beans, white wine sauce (v)

Dessert

Warm Christmas Pudding with cream (v)
Marmalade treacle tart with clotted cream (v)
Truffled chocolate and hazelnut delice with vanilla cream (n) *£9.50*
Vanilla pannacotta with mulled fruits, shortbread biscuits (gfo)
Lancashire Bomber and Cropwell bishop Stilton with biscuits, chutney, fruits (v)(gfo)

£45.00 per person (3 course)
£39.50 per person (2 course Main and Dessert for all guests)

(v) suitable for vegetarians
(vg) suitable for vegans
(gf) gluten free
(gfo) gluten free option available – please request on booking
(vgo) vegan option available please request on booking