



5 courses £84.95 per person including a glass of Kingscote Sparkling Wine

Appetiser

Caramelised mushroom tart (V)

Starters

Smoked Salmon Cornichons, dill butter & toasted 'Rockstar' bloomer bread

Ham Hock & Parsley Terrine *Apple and date chutney & seeded crackers*

Roasted Celeriac Soup (VG)

Toasted chestnut crumb

Mains

Roast Turkey
Garlic and thyme roasted potatoes, seasonal vegetables & red wine gravy

Beetroot Wellington (VG)
Garlic and thyme roasted potatoes, seasonal vegetables & red wine gravy

Slow Braised Lamb Shoulder Creamy mash, kale & red wine gravy

Chalk Stream Trout
Creamy mash, seasonal vegetables & lemon and thyme cream sauce

All mains will be served with pigs in blankets, stuffing & a Yorkshire pudding

Cheese

Wesr County, Croxton Manor Brie served with a glass of Mulled Cider (V)

Desserts

Christmas Pudding (VG)

Brandy cream

Apple Crumble Vanilla ice cream

Slow Roasted Rhubarb Vanilla rice pudding

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your initial bill.