



2 Courses £30 | 3 Courses £36

TO START

CRANBERRY SALMON GRAVLAX

CURED SALMON, ORANGE & CINNAMON GEL, BABY LEAVES (GF/DF)

CONFIT PORK BELLY

BRAISED RED CABBAGE, APPLE & WASABI GEL, CIDER JUS (GF)

SPICED PUMPKIN AGNOLOTTI

HOUSE PASTA, THAI YELLOW SAUCE, PICKLED PUMPKIN SEED

WHIPPED GOATS CHEESE

ROASTED RED CHICORY, CANDIED WALNUT, HONEY, PICKLED PEAR (GF)

MAIN COURSE

ROAST TURKEY BREAST

ROASTED CARROT, SEASONAL GREENS, CREAMED SAVOY CABBAGE

PORK & PISTACHIO STUFFING, DUCK FAT ROAST POTATOES

TURKEY GRAVY (GFO/DFO)

(NUT ROAST OPTION AVAILABLE)

PAN SEARED LOIN OF VENISON

PARSNIP FONDANT, BLACKCURRANT GEL, CRISPY KALE, RED WINE JUS (GF/DFO)

WHOLE ROASTED PLAICE

JUNIPER BEURRE BLANC, RED PESTO POTATOES (GF)

PARSNIP AND CHERVIL RISOTTO

PARSNIP CRISPS, PUFFED RICE (VEO/GFO)

TO FINISH

CHRISTMAS PUDDING

VANILLA MOUSSE, BRANDY ANGLAISE, MULLED WINE GEL, ORANGE TUILE

MANDARIN & CHOCOLATE FONDANT

ORANGE CARAMEL SAUCE

PEAR, VANILLA & CHESTNUT DELICE

CHESTNUT CROQUANT, POACHED PEAR, VANILLA GLAZE, CINNAMON ICE CREAM

ROASTED FIG TART

CREAM CHEESE MOUSSE, CINNAMON GEL, CHERRY & ALMOND ICE CREAM

SELECTION OF ISLE OF WIGHT CHEESES