



CHRISTMAS FUNCTION SET MENU 2018 2 COURSES £39 / 3 COURSES £46

STARTERS

Cauliflower soup, olive tapenade

Baked goat's cheese, salsify, truffle dressing, sorrel

Manuka smoked salmon, horseradish cream, lemon pickle, rye bread

Rabbit rilette, pickled wild mushrooms, clementine relish, sourdough

MAINS

Castlemead turkey, crushed swede, Brussels tops, chestnut & bacon gravy

Pan-fried cod, Jerusalem artichoke, kale, Champagne & clam velouté

Roasted butternut, shallot, pickled beetroot, watercress pesto

35 day-aged beef sirloin, potato & celeriac gratin, rainbow chard, jus (£3 supplement)

SIDES

(to share)

Brussel sprouts & bacon

Roast potatoes

Braised red cabbage, sultanas

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Dark chocolate tart, candied chestnuts, mandarin parfait

Bramley apple pie, walnuts, salted caramel ice cream

Selection of British cheese, fruits & biscuits (£5 supplement)

Please inform a member of staff if you have any dietary requirements.



CHRISTMAS FUNCTION 4 COURSE SET MENU 2018 £55

STARTERS

Cauliflower soup, olive tapenade
Baked goat's cheese, salsify, truffle dressing, sorrel
Manuka smoked salmon, horseradish cream, lemon pickle, rye bread
Rabbit rilette, pickled wild mushrooms, clementine relish, sourdough

MAINS

Roasted butternut, shallot, pickled beetroot, watercress pesto
Pan-fried cod, Jerusalem artichoke, kale, Champagne & clam velouté
Castlemead turkey, crushed swede, Brussels tops, chestnut & bacon gravy
35 day-aged beef sirloin, potato & celeriac gratin, rainbow chard, jus (£3 supplement)

SIDES

(to share)

Brussel sprouts & bacon
Roast potatoes
Braised red cabbage, sultanas

CHEESE

Selection of British cheese, fruits & biscuits

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream
Dark chocolate tart, candied chestnuts, mandarin parfait
Bramley apple pie, walnuts, salted caramel ice cream

Please inform a member of staff if you have any dietary requirements.



CHRISTMAS SUNDAY FUNCTION SET MENU 2018 2 COURSES £39 / 3 COURSES £46

STARTERS

Cauliflower soup, olive tapenade
Baked goat's cheese, salsify, truffle dressing, sorrel
Manuka smoked salmon, horseradish cream, lemon pickle, rye bread
Rabbit rilette, pickled wild mushrooms, clementine relish, sourdough

MAINS

Castlemead turkey, chestnut & bacon gravy
Cardington grass-fed beef rib
Served with traditional trimmings & seasonal vegetables
Roasted butternut, shallot, pickled beetroot, watercress pesto
Pan-fried cod, Jerusalem artichoke, kale, Champagne & clam velouté

SIDES

(to share)

Brussel sprouts & bacon
Roast potatoes
Braised red cabbage, sultanas

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream
Dark chocolate tart, candied chestnuts, mandarin parfait
Bramley apple pie, walnuts, salted caramel ice cream

Please inform a member of staff if you have any dietary requirements.