



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

### STARTERS

Cauliflower soup, olive tapenade

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

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  
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  
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.*