



To Start

Celeriac, Apple and Chestnut Soup with Parsnip Crisps and Rustic Bread

Beetroot Cured Salmon and Dill Mousse, Lemon and Dill Crème Fraiche, Rocket, Blood Orange and Crispy Shallots

Suffolk Farm Chicken Liver and Courvoisier Parfait wrapped in Parma Ham on a Garlic and Thyme Crouton with Kumquat Jam

Baked Goats Cheese Filo Tartlet with a Mixed Leaf, Pear and Walnut Salad

Main Course

Roast Starveall Farm Turkey, Honey Roast Chipolata and Bacon, Sage and Onion Stuffing with all the Trimmings

Whiskey Oak Smoked Fishermen's Pie made with Cod, Haddock and Salmon, Topped with Creamed Potato, Extra Mature Cheddar and Served with Seasonal Greens

Slow Braised Breast of Berkshire Lamb, Garlic and Rosemary Roasted Potatoes, Seasonal Vegetables with a Lamb, Mint and Redcurrant Jus

Festive Chestnut and Mushroom Nut Roast with all the Trimmings

Roasted Butternut Squash with Cranberry, Herb and Chestnut Stuffing, topped with Gruyere Cheese and a Tomato and Red Pepper Sauce

Pot Roasted Brisket of Hereford Beef, Horseradish Creamed Potato, Carrot and Thyme Purée, Honey Roasted Root Vegetables, Red Wine Jus

Sweeties

Sticky Toffee Pudding and Banana Ice Cream

Traditional Christmas Pudding with Brandy Sauce

Clementine, Pistachio and Dark Chocolate Pavlova with a Festive Spiced Fruit Coulis and Baby Mint

Chocolate and Orange Brownie, White Chocolate Ice Cream and Raspberries

Chefs Choice of Artisan Cheeses from No.2 Pound Street in Wendover with Date Jam, Grapes, Celery, Crackers (*supp £2*)

£29.50 for 2 courses

£35.50 for 3 courses

(Pre Order is Mandatory and must be given at least 2 weeks prior to your booking. A £10.00 Deposit PP will be taken on receipt or your pre-order. This is non-refundable if the table is cancelled within 48 hours of your booking)

If you have any dietary requirements, please advise one of our waiting staff.

A discretionary service charge of 10% will be added to the bill.

