



FESTIVE MENU £27 per person

SHARING STARTERS FOR FIVE

CHARACTERIE BOARD

honey chilli drizzled baked camembert, walnuts, selection of cured meats, assorted pickles, mark's cotswold bakery sourdough shards

SEAFOOD SHARER

beetroot cured salmon, smoked mackerel pâté
prawn cocktail, artisan bread selection

MAINS

ROAST TURKEY BREAST FILLET

wrapped in bacon & old spot stuffing, yorkshire pudding, pigs in blankets
roast potatoes, honey roast parsnips, seasonal vegetables, cauliflower cheese

JESSE SMITH'S BRAISED BEEF

in red wine & shallots with mashed potatoes & winter greens

PAN ROASTED HAKE FILLET

on tuscan cannellini bean & tomato stew
with winter greens & lemon caper butter

CRANBERRY AND MAPLE PARSNIP LOAF (v)

roast potatoes, honey roast parsnips, yorkshire pudding
seasonal vegetables, cauliflower cheese

PUDDINGS

SPICED PLUM & APPLE NUT CRUMBLE

marshfield farm ginger ice cream

CHRISTMAS PUDDING SUNDAE

christmas pudding, brandy sauce, marshfield farm vanilla ice cream

BAILEY'S TIRAMISU

OPTIONAL EXTRA CHEESE BOARD FOR FIVE £19.00

cerney ash goats' cheese, black bomber cheddar, gloucester stilton
brie, selection of pickles, chutney & crackers