



Menu de Noël 2023

Hot Smoked Maple Salmon Blini

with a horseradish & beetroot cream, lumpfish caviar

Caramelised Jerusalem Artichoke Soup

burnt pears & walnut granola

Green Goddess Chicken Lettuce Cups with Anchovy Crumb

poached diced free range chicken
coated in an avocado, anchovy, herb & yoghurt dressing

Duck, Pork, Pistachio & Cranberry Terrine

spiced fruit chutney & bagel crisps

Fish Pie & Tostada

prawn, cod & smoked haddock in a rich cheddar & white wine sauce
topped with pomme puree

Beetroot, Lentil, Squash & Paneer Spring Rolls (v) (ve)

orange & lime dipping sauce



Maple & Bourbon Glazed Turkey Crown

sage, onion & clementine stuffing, maple bourbon gravy

Slow Braised Beef Olives, Beer & Port Sauce

Scottish topside stuffed with a smoked bacon, pork & stilton farce

Roast Pheasant

parsnip puree, steamed julienne of leek & prunes, with a game prune jus

Cod Loin, Parma Ham, Cherry Tomato & Green Olive Tray Bake

with a warm dressing

Farmhouse Cheese, Spiced Pear & Kale Pithivier (v)

with a spiced pear cooking liquor

Vegetarian Haggis (ve)

a mix of kidney beans, carrot, swede, mushroom, red lentil, pumpkin and sunflower seeds all flavoured with ground spices & black pepper. Served with a vegetarian jus



Traditional Christmas Pudding (gf) (v) (ve)

softened clementine & orange in a Grand Marnier syrup & Cognac crème anglaise

Spiced Plum & Frangipane Tart

glazed with orange marmalade served with citrus crème Fraiche

Bitter Chocolate Malt Tart

pistachio crumb, caramel ice cream

Earl Grey, Maple Spiced Poached Pears (ve)

non dairy vanilla ice cream and toasted granola

Vintage Cheddar Derbyshire Blue

bannocks, gingerbread, apple butter



Sunday to Thursday £32.95 – Friday and Saturday £35.00 – Lunch £32.95