

Crevettes with garlic and lemon butter (£2 supplement)
Warm salad of partridge and bacon
Chanterelle mushrooms on toast with tarragon and parsley
Smoked Salmon paté with dill and pink peppercorns
Salad with Colston Basset stilton walnuts and quince cheese
Ham hock with homemade piccalilli
Seasonal soup

Roast black Norfolk turkey with bread sauce and pigs in blankets
Beef Wellington with red wine gravy (£5 supplement)

Casserole of Denham Estate venison with wild mushrooms braised in Port

Moroccan chicken thighs with tzatziki and pomegranate

Game pie with redcurrant jelly

Fillet of seabass with saffron cream and crayfish sauce

Gorgonzola broccoli and leek pie with tomato coulis

Bread and butter pudding with custard
Raspberry and almond trifle
Crème brulée
Spiced apple almond and sultana crumble
Chocolate and almond torte with caramel and crème fraiche
Passion fruit Eton mess

Neals yard cheeses with homemade chutney

Mince pies with brandy cream
Nuts and tangerines
Coffee

3 Courses £32.00 4 Courses £37.00

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

If you would like any advice on allergens please ask a member of staff