

CHRISTMAS MENU 2023

Available Tuesday - Saturday 17:30 - 21.00

Two Courses £29.00 | Three Courses £36.00

Starters

Ham Hock Terrine with Picalilli & Ciatbatta Crostini

Smoked Salmon with Compressed Gin & Tonic Cucumber & Caviar

Celeriac, Hazelnut & Truffle Soup with Warm Ciabatta (ve)

Brie & Cranberry Tart with Balsamic Dressed Leaves (v)

Mains

Hertfordshire Venison Loin, Butternut Purée, Shredded Brussels & Fondant Potato with Rich Port Jus

Turkey Ballotine with Pork, Chestnut & Cranberry Stuffing, Brussel Sprout Puree, Potato Fondant, Honey & Orange Glazed Carrots, Bacon Wrapped Sausage, Christmas Roasting Liquor & Cranberry Compote

Butternut Squash, Chestnut & Cranberry Wellington with Mulled Wine Jus, Kale & Roasted Potatoes (ve)

Stilton & Breadcrumb Crusted Hake, Buttered Mash Potatoes & Creamed Leeks

Desserts

Dark Chocolate & Baileys Mousse with Shaved White Chocolate

Traditional Christmas Pudding with Brandy Sauce

Be social & follow

Mulled Wine Poached Pear with Christmas Spiced Syrup served with Vegan Ice Cream (ve)

Traditional British Sherry Trifle



