



FESTIVE SET MENU 2024



Book with us for this festive month and let us spread our Christmas cheer

Nibbleinis

Trio croquettes, turkey with cranberry, ham hock & saffron, lamb with mint & yoghurt

Venison pâté with cranberry & cherry brandy served on toasted sourdough

Gravadlax, pickled cucumber, mustard cream cheese (GF)

TDH prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce

Stilton, poached pear & roasted walnut salad (V)

Mains

Roasted bronze turkey, stuffing, parsnip puree, duck fat potatoes, Chantennay carrots, pancetta brussel sprouts, pigs in blankets, turkey gravy

Lamb cutlets, mint puree, roasted vegetables, mash potato red wine jus (GF)

Pan-seared cod fillet wrapped with Parma ham served with lobster bisque sauce, confit tomatoes, olive crumb, roasted new potatoes

Portobello mushroom Kiev served with a garlic bechamel, tender stem broccoli (V)

Desserts

Vanilla cheesecake - tiffin crumble topping

White chocolate crème brûlée with chocolate & chestnut ice cream

Black forest pavlova & pistachio bark

Sticky toffee pudding with toffee sauce and vanilla ice cream

Homemade Christmas pudding served with brandy custard

Cheeseboard selected by the chef, with bread, crackers and chutney (£5 SUPPLEMENT PER PERSON)

TWO COURSE LUNCH £35 PER PERSON

TWO COURSE DINNER £42 PER PERSON

3 COURSE LUNCH £43 PER PERSON

3 COURSE DINNER £50 PER PERSON

A discretionary 12.5% service charge will be added to your bill.

Card details taken when booking. We reserve the right to make changes to the menu at any time.

ALLERGIES: Gluten free & dairy free options are available. Some of our dishes may contain fish bones and nut derivatives. Our menu descriptions do not list all ingredients, if you have any concerns about allergens, please speak to a member of staff.

