

Festive Function Menu 2025

*5 courses £48 – Available for Lunch or Dinner
Wednesday – Friday | 19th November – 19th December*

Table Snacks and Bread

Starters

Mulligatawny Soup

chives, alliums, mustard

Cured Loch Duart Salmon

dill tart, whipped cream cheese, keta, granny smith

Chicken, Leek and Mushroom Pressing

onion and pancetta brioche, celeriac remoulade

Halloumi Schnitzel ✓

red pepper jam, radicchio, hazelnuts

Main Courses

Roast Turkey Breast

'all the trimmings', marjoram jus

Pan Fried Atlantic Cod

shellfish bisque, mussels and squid, butterbeans

Treacle Cured Beef Rump

potato and thyme, stuffed roscoff onion, horseradish

Butter Roasted King Oyster Mushroom, ✓

celeriac fondant, caraway cabbage, yeasted purée

Side Dishes £5

honey glazed pigs in blanket

Brussels sprouts and pancetta

curried piccolo parsnips, coriander yogurt

blue cheese dauphinoise

Festive Pre-dessert

Desserts

Thackerays Christmas Pudding

berry compote, brandy custard

'Lemon Meringue Pie'

limoncello sponge, lemon and vanilla curd, cinnamon meringue

Dark Chocolate and Tonka Fondant

cocoa nib and almond tuile, rum raisins ice cream

Selection Of Cheeses

crackers, chutney, quince