

# **Festive Function Menu 2025**

*5 courses £48*

*Wednesday – Friday | 19<sup>th</sup> November – 19<sup>th</sup> 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