Festive Party Menu

Jerusalem Artichoke Soup
cep & chestnut

Cured Chalk Stream Trout
celeriac, apple, horseradish, buttermilk

Wild Boar Hazelnut & Prune Terrine
homemade chutney & toasted sourdough

Bathhurst Estate Venison Faggot
creamed potato, smoked prune ketchup, wild mushrooms

Roast Delica Pumpkin
pumpkin seed dukka, Roscoff onion, smoked dates, parmesan cream

Creedy Carver Duck
creamed cabbage, parsnip & pickled pear

Fallow Deer Pavè
Jerusalem artichoke, celeriac, damson & smoked bone marrow

Pan Roasted Cornish Cod
cauliflower, caper, raisin brown shrimp beurre noisette

Christmas Pudding
Poire William ice cream

Chocolate Tart
salted caramel, crème fraiche

Eggnog Crème Caramel
celemtine & almond

Orange Marmalade Malva Pudding
orange toffee sauce, custard ice cream

Three Cheese Board *(supp. £5pp)*
Selection of cheese with honeycomb, preserved green fig, oat cake, artisan biscuits

3 Courses £60

Menu subject to change
(available for bookings of min. 8 guests)