





FESTIVE MENU

£36 PER HEAD £18 PER CHILD

STARTERS

House hot-smoked salmon & haddock, coriander & lime yoghurt, rye bread

Duck & chestnut terrine, smoked duck egg, pickled mushrooms, plum chutney, sourdough toast

Wild mushroom tart, garlic cream sauce, smoked Applewood cheese, rocket (V)

Honey-roast root vegetable soup, parsnip crisps, sourdough (VE)

MAINS

Main courses are served with our legendary Yorkies, crispy roast potatoes, carrots, parsnips, braised red cabbage, sauteed brussels sprouts & pigs in blankets

Roast turkey with apricot and chestnut stuffing, cranberry sauce & gravy
Fillet of beef wellington, horseradish foam, red wine sauce (£5 Supplement)
Herb crusted cod loin, smoked bacon, oyster mushrooms, vermouth cream
Heritage squash & walnut roast, Syrian lentils, pickled beets, horseradish sorbet (VE)

DESSERTS

Classic Christmas pudding, brandy butter
Baileys cheesecake, white chocolate, shortbread, raspberry sorbet
Dark chocolate orange and Ameretto trifle (VE)

ENHANCEMENTS

Mulled wine or spicy cider reception with canapés - £6 per head Appetisers of artisanal breads, flavoured butters, oil and balsamic - £2 per head Cheese course of Surrey Red, Greensand Bray & Norbury Blue - £5 per head After dinner petit fours - £6 per head

