

Christmas Party Menu 2024

£45 per person

Available for groups of 8 or more guests.

Please note a deposit of £10 per person is required for 8 or more guests
and a pre-order for groups of 10 or more.

To Start

Rillette of Chalk Stream Trout and Oak Smoked Salmon

*Gently poached trout fillet, flaked and finished with crème fraiche and soft herbs
served with house pickled fennel and cucumber and Street Bakeshop sourdough*

House Smoked Creedy Carver Duck Breast

*Honey toasted hazelnut, truffle and shallot vinaigrette, chicory
and red wine pear salad, red wine reduction*

Creamy Roasted Chestnut Mushroom Soup

*Sautéed mixed wild mushrooms, 14-month aged parmesan, sourdough croutons and Street Bakeshop
bread*

Twice Baked Tunworth Cheese Souffle

Creamed leek fondue, winter root vegetable crisps and rich cheese sauce

Mains

Roasted Norfolk Bronze Turkey Parcel

*Stuffed with sausage meat and wrapped in smoked bacon, served with duck fat potatoes, honey
roasted root vegetables, creamed savoy cabbage and rich roast gravy*

Slow Braised Flaked and Rolled Wiltshire Pork

*Creamy brown butter mashed potato, celeriac pureed and roasted, sage and onion crumble, apple
sauce, crackling and Hydes Cider jus*

Aged Parmesan and Herb Crusted Cornish Cod

*St Austell Bay moules mariniere sauce, buttered samphire, crushed new potatoes and crispy seaweed
potatoes*

Warm Tart of Roasted Celeriac, Wild Mushroom and Spinach

*Celeriac puree, toasted hazelnut dressing
and tenderstem broccoli*

Dessert

Belgian Chocolate and Orange Crème Brûlée

Warm Chocolate and pecan cookie

Lemon and Passionfruit Posset

Mango and lime salsa, raspberry sorbet and crisp meringue

Warm Clementine and Ginger Steamed Sponge

Clotted cream ice cream and orange syrup

Selection of Three English Artisan Cheeses

All of our dishes are made on the Premises and may contain allergens not listed
in the dish description. If you have any queries, please ask a staff member