



2 courses £30/3 courses £35

Starter

Chestnut & Celeriac Soup

Sourdough & Herb Butter

Whipped Goats Cheese

Toasted Hazelnut, Roasted & Pickled Crown Prince Squash

Caramelised Pork Belly

Date Jam & Carrot Crisps

Seafood Risotto

Marscapone & Pickled Cucumber

Main

Confit Leg of Duck

Smoked Breast, Sweet Potato Purée & Savoy Cabbage

Traditional Turkey & Ham

Mulled Cranberries & Herb Stuffing

Slow Cooked Beef Cheek

Parsnip Crisps & Bourguignon Jus

Salt Baked Celeriac & Spinach Pithivier

Jerusalem Artichoke & Black Garlic

Beef Fillet (£10 supp)

Pomme Anna, Chestnut Mushroom & Red Wine Jus

Served with Buttered Mash Potatoes & Market Vegetables

Dessert

Clementine & Lemon Posset

Orange Gel & Mixed Spice Sablé

Christmas Pudding Parfait

Brandy Apple, Cherry Gel & Biscuit Crumb

Irish Cheese Selection (£2.00)

Sourdough Crackers, Fig & Date Jam

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.

Please ask your server for details.