

FESTIVE SET MENU

TWO COURSES £22 | THREE COURSES £26

ROASTED BUTTERNUT SQUASH SOUP

with rosemary foccacia and Durham butter

PANKO CRUSTED BRIE

served with a pea shoot salad

PORK CHEEK CROQUETTE

with apple puree and black pudding crumb



BRAISED FEATHERBLADE OF BEEF

with roasted carrot, creamy mash, red wine sauce and crispy onions

ROAST TURKEY BREAST

with duck fat potatoes, pigs in blankets, Yorkshire pudding, mash and gravy

PAN FRIED SEA BREAM

with lemon and chive potato, shrimp and creme fraiche sauce

MUSHROOM PITHIVIER

with parmentier potatoes, wilted spinach and port sauce



CLASSIC CHRISTMAS PUDDING

with Martel sauce

WARM CHOCOLATE FUDGE BROWNIE

with sea salt and chocolate ice cream, Clementine syrup and dark chocolate

VANILLA PANNA COTTA

with winter berry compote and Italian biscotti