

Christmas Cocktails

Mulled Berry Spritz 10.5

Spiced red berry, Courvoisier, Grand Marnier & fresh apple juice

Ginger Berry Spritz 10.5

Non-alcoholic

Pentire Coastal blood orange apéritif, spiced red berry & Fever-Tree ginger beer 119 kcal

CANAPÉS

Duo of petit tarts

Provençal VG GF

A shortcrust pastry tart with roasted red pepper, chickpea & caramelised onion filling 85 kcal

Crab Maison GF

A shortcrust pastry tart with a crab mayonnaise & herb filling 107 kcal

STARTERS

Chicken Liver Parfait GFO

Red wine jelly, mustard-dressed pears & toasted brioche 416 kcal

Baked Goat's Cheese V GFO

Pickled beetroot, pomegranate, watercress & toasted seeded sourdough 533 kcal

Panko Prawn Cocktail

Panko-crusted king prawns, avocado, crisp baby gem lettuce & Marie Rose sauce 732 kcal

Sweet Potato & Coconut Soup VG GFO

Chilli, spring onion & toasted seeded sourdough 570 kcal

Smoked Salmon Rillettes GFO

Fennel, apple & dill salad with horseradish cream & toasted seeded sourdough 548 kcal

Sautéed Scallops GF

Cauliflower purée, sauce vierge & pea shoots 267 kcal

MAINS

Roast Turkey Ballotine GF

Beechwood smoked bacon-wrapped turkey filled with sage & onion stuffing, roast new potatoes, apricot & mustard Chantenay carrots, cranberry harissa pig in blanket with shallot & thyme jus 908 kcal

Squash, Sage & Onion Tourtière V

Roasted squash, sage, lentils & caramelised onions in puff pastry, served with Côte gravy 873 kcal

Golden Curried Hake GF

Creamy curry sauce with new potatoes, cherry tomatoes & samphire 563 kcal

Truffled Celeriac Gratin VG GF

Creamy baked celeriac with chestnuts & wild mushrooms, served with pomegranate & baby gem salad 573 kcal

Rib-Eye (10oz) GF

30-day aged grass-fed beef, gloriously rich in flavour, with truffle hollandaise & free-flow frites 1294 kcal

Confit Pork Belly GF

Savoy cabbage, raisins, apples, Calvados jus & gratin dauphinois potatoes 948 kcal

SIDES

Can't decide? Choose three sides for 15

Pigs in Blankets GF +5.95

Drizzled with cranberry harissa 324 kcal

Braised Red Cabbage VG GF +5.95

Apples, walnuts & raisins 454 kcal

Crispy Sprouts V GFO +5.95

With Mornay cheese sauce 366 kcal

Glazed Carrots VG GF +5.95

With an apricot & mustard glaze 126 kcal

Truffled Celeriac Gratin VG GF +5.95

Creamy baked celeriac with chestnuts & wild mushrooms 170 kcal

DESSERTS

Mulled Wine Trifle V GFO A

Mulled wine & berry jelly topped with crème anglaise & a warm butter madeleine 765 kcal

Christmas Pudding V A

Served with homemade brandy butter 605 kcal

Salted Caramel Pain Perdu V

Sweet brioche bread pudding topped with salted caramel sauce & vanilla ice cream 654 kcal

Clementine & Pistachio Crêpe V

With raspberry sorbet 334 kcal

Chocolate Praline Tart VG

With cherry compote & vanilla ice cream 414 kcal

Cheese Plate GFO

Brie aux Truffles, Roquefort, Chèvre Buchette & Cantal, served with quince jelly, charcoal crackers & seeded sourdough 717 kcal

No room for dessert?

Fancy something a little stronger?
Swap your dessert for a:

Gingerbread Martini

Courvoisier, espresso, gingerbread syrup, single-malt cream liqueur & cinnamon

FINISH

Mince Pie Crumble Tart VG

A rich mincemeat tart with a crumble topping
240 kcal

Enjoy with a complimentary
hot drink of your choice



*Christmas
at ours X*