



December Party Menu

Starters

Celeriac Soup, Black Truffle, Wild Mushroom, Soda Bread
Chicken Liver Terrine, Toasted Brioche
Chalk Stream Trout Roulade, Pickled Cucumber
Game Pie, Maderia Sauce, Black Trompettes
Artichoke Baba Ganoush , Alfalfa Shoots, Celery, Apple, Chicory

Mains

Norfolk Bronze Turkey, Roast Potatoes, Chestnut & Herb Stuffing, Pigs in Blankets, Seasonal Vegetables
Cotswold Kid Goat Tagine, Herby Pearl Barley Salad, Flat Bread
Chargrilled Cauliflower, Tahini & Garlic Dressing, Clementine, Cauliflower Purée
Whole Local Partridge, Fondant Potato, Braised Savoy Cabbage
Pan Fried Hake Fillet, Squash & Leek Risotto

Puddings

Floating Island, Crème Anglaise, Honeycomb
Traditional Rice Pudding with Brandy Soaked Prunes
Crown & Anchor Steamed Pudding, Butterscotch, Ginger Ice Cream
Chocolate Truffle Tart, Almond Base, Clotted Cream Ice Cream
Selection of English Cheese, Crackers, Chutney
(£5 Supplement)

2 Courses - £28 per person

3 Courses - £33 per person

Available from 3rd December till 23rd December 2019, Excluding Sunday & Mondays
for lunch & supper

Credit Card details required to secure booking

Tables of 8 or more | Pre-order required

*Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask.
A service charge of 12.5% is added to parties of 8 or more.*