



Signature Celebration Menu

3 Courses 58

Starters

- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Dressed Devon Crab celeriac remoulade, brown crab mayo, sourdough
- Smoked Duck Breast pear, watercress & radish salad, sourdough
- Twice-Baked Pitchfork Cheddar & Red Leicester Soufflé
truffle, sage
- Roasted Crown Prince Squash, Pomegranate, Lentil & Winter
Leaf Salad yogurt & tahini dressing | PB NG

Mains

- Roast Turkey Crown honey roasted gammon, beef dripping roast potatoes,
crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce,
gravy
- Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots,
Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy
- Roasted Hake bisque sauce, fennel, samphire, mussels | NG
- Wild Mushroom Wellington roast potatoes, crushed winter roots,
Brussels sprouts, roast parsnips, gravy | PB NG
- Pan-Roasted Duck Breast crushed winter roots, red chicory, cherries | NG

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery,
seeded crispbreads

Champagne & Fizz

Full drinks list
available

	125ml	Bottle
Prosecco Extra Dry Veneto, Italy, 11%	7.9	46
Nyetimber Rosé West Sussex, England, 12%	11.4	66
Moët & Chandon Brut Champagne, France, 12.5%	15.2	88

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.