



FESTIVE



ADAM & EVE
AVAIL 17.11 - 24.12

STARTERS

Shrimp Cocktail

Peeled Atlantic shrimp, house cocktail sauce, cos lettuce, shaved vegetables. Served with Baguettini for dipping.

Cured & Chopped Steak

Slow cured prime beefsteak, chopped and dressed with shallots & herbs, with horseradish crème fraiche. Served with lightly grilled sourdough.

Jerusalem Artichoke Soup (VG)

A velouté of Jerusalem artichoke, vegetable stock and oat cream, garnished with sauteed wild forest mushrooms & winter truffle

MAIN EVENT

Smoked Christmas Platter

*Smoked turkey with turkey gravy
Pulled Sugar Pit Xmas ham
Candied pigs in blankets
Cornbread stuffing*

Roast Salmon Darne

with spinach & Hollandaise sauce

Butternut Squash & Lentil Wellington (VG)

with vegan stuffing & gravy

ALL SERVED WITH:

*Garlic Roast Potatoes
Maple Roast Parsnips
Brussels Sprouts*

DESSERT

Sticky Toffee Figgy Pudding (VEGAN OPTION AVAILABLE)

with Brandy toffee sauce

FOR THE TABLE

Warm Tunworth Cheese - 22

with fruit chutney & seeded crackers - perfect for sharing

2 COURSES 40 PP | 3 COURSES 50 PP

Price inclusive of a welcome drink and mince pies per person

PRE-ORDER ONLY

PLEASE NOTIFY US OF ANY DIETARY & ALLERGEN REQUIREMENTS