

## *Festive Menu*

2 courses £24.95

3 courses £29.95

*Ask us about our matching wines*

### To Begin

Butternut squash & confit garlic soup, gorgonzola crostini (v, gfo)

Chicken, duck and red onion marmalade terrine, spiced plum chutney (gfo)

Potted smoked mackerel, pickled cucumber, beetroot & horseradish remoulade (gfo)

Camembert, walnut & onion tart, roasted fig, pickled walnuts (v)

### Main Course

Roast turkey and chestnut stuffing ballotine, pig in blanket, roast potatoes, turkey gravy and cranberry sauce (gfo)

Venison bourguignon, smoked bacon, celeriac, chestnut mushrooms, black pudding croquettes, mash (gfo)

Chalk Farm river trout, herb crumb, watercress sauce, new potatoes, shaved fennel

Celeriac & Jerusalem artichoke gratin, wild mushrooms, thyme & spinach, new potatoes (v, gf)

*Honey & cumin carrots, braised red cabbage, brussels tops and creamed sprouts served for the table*

### Desserts

Butcombe Christmas Ale pudding, brandy butter & pouring cream

Chocolate ganache cake, honeycomb, clementine, orange curd (v, gf)

Coconut milk panna cotta, pineapple, passionfruit, mango sorbet (gf)

Panettone & Nutella bread pudding, vanilla ice cream, hazelnut praline (v)

### To Finish

Local cheeses, Ashton press cider chutney, apple, celery, pickled walnuts & biscuits (gfo) £6.00 per person supp.

Clifton Coffee or Canton tea & mince pie truffles (gf) £2.50 per person supp.

*Celebrate early! Book between  
27th November - 6th December and receive a 20% discount.*