

## - FESTIVE MENU -

2 Courses £19.95

3 Courses £21.95

### *Starters*

Butternut squash, spring onion & rosemary soup,  
toasted seeds

Pressed game terrine, fig chutney, sultana & fennel sourdough

London Porter smoked salmon, celeriac & horseradish  
remoulade, rye bread

Roast beetroot, goat's cheese, winter leaves,  
toasted hazelnuts, chervil dressing

### *Mains*

Roast Norfolk turkey, chestnut & cranberry stuffing,  
pigs in blankets, turkey gravy

**Served with roast potatoes, honey roasted carrots  
& parsnips, buttered sprouts**

Pan fried sea bass, roast Jerusalem artichoke,  
kale & saffron mussel cream

Roast cauliflower, chestnut & Swiss chard gratin,  
Parmesan & herb breadcrumbs

Braised shin of beef, leek dumpling,  
chantenay carrots, parsnip

### *Puddings*

Black Cab Christmas pudding,  
Jude's brandy butter ice cream

Chocolate pave, ginger bread, vanilla parfait

Pear & apple crumble, cinnamon custard

Vanilla cheesecake, mulled winter fruits

Victorian Port fed Stilton (supplement £4.50)