

Christmas Day Menu

To begin...

White onion and cheddar cheese soup

Smoked chicken and fennel terrine with pickled red onion and apple salad

Hatchling farm poached duck egg with black pudding and bacon salad

Crab and celeriac remoulade with toasted sour dough bread

Crispy cod cheeks with pickled fennel and sauce grebiche

Baba ghanoush, marinated peppers, mushrooms a la Grecque served with hummus and crusty “Baker Brothers” ciabatta

Mains...

Traditional roast turkey with all the seasonal trimmings

Pumpkin and sage agnolotti with wild mushroom sauce

Roasted duck breast with scalloped potatoes, pears turn over, winter vegetables and quince gravy

Braised ox cheeks with savoy cabbage and roasted root vegetables, pan haggerty and braised juices

Parsley smoked haddock in crepinette with curly kale and whole grain mustard sauce

Roasted Hake fillet with anya potato stoves, chorizo and chick peas, wilted greens and saffron sauce

Desserts...

Brioche and butter pudding with Christmas pudding ice cream

Pear tartine with amaretto and walnut “simple” ice cream

Chocolate fudge cake with salted caramel ice cream

Selection of cheese and biscuits

Selection of Jude’s ice cream

£55 per head, under 12’s £30

£15 per head deposit required

Dishes to be pre-ordered using the booking form. Bookings available from 1pm to 4pm