Winter Festive Menu

STARTERS

Ruby Red Beef Fillet Carpaccio with Devon Blue Cheese & Caramelised Figs £11 (GF)

Smoked Parnsip & Chestnut Veloute with Sage Oil £8 (V,GF)

Beetroot, Cranberry & Avocado Tartare with Mango Yolk £10 (VG,GF)

Home Cured Salmon with Toasted Rye Sourdough, Giant Capers & Goats Curd £11

MAIN COURSES

All served with Traditional Sides and Trimmings

Smoked Pancetta & Turkey Roulade with a Cranberry & Chestnut Stuffing £30

Monkfish Mosaic with a Champagne & Langoustine Bisque £34 (GFA)

Wild Mushroom, Cranberry & Smoked Chestnut Wellington with a Cavolo Nero Duxelle served with Estate Cannonball Jus £30 (VG)

Venison Fillet Steak with Garlic Wild Mushrooms £35 (GFA)

Festive Winter Platter - Turkey Roulade, Gruyere & Emmental Cheese Fondue & Venison Fillet with Traditional sides and all the Trimmings (For 2 to share) £75

(additional portion £37.50pp)

EXTRA TRIMMINGS

Traditional Pigs in Blankets £6.50 (GF)

Duck Fat Roasties (VGA, DF) £6.50

Sourdough Bread Sauce (V) £5

Cranberry Estate Pinot Noir Gravy (VGA, GF) £4

Winter Festive Menu

DESSERTS AND CHEESE

Pain au Chocolate Bread 'n' Butter Pudding with Creme Anglaise, Dark Cherry Sauce £12

Caramelised Blood Orange Posset £12

Raspberry Roulade with White Chocolate Ganache £12

Harvest Cheeseboard (a selection of our favourite local cheeses) with Estate Quince & Crackers £15

Why not add a glass of Port!