



### **Starters**

*Roasted cauliflower & chestnut soup & garlic sourdough crumb*

*Venison, juniper & pistachio terrine, caramelised red onion chutney & toasted brioche*

*Smoked Chalkstream trout mousse, trout roe, roasted onion puree, dressed watercress*

*Creamy whipped feta, hot honey, cranberry compote & rosemary focaccia*

### **Mains**

*Usk Vale Farm turkey breast, roasted brussel sprouts, sage & onion stuffing, pigs in blankets, duck fat roast potatoes, medley of vegetables, red wine jus, bread sauce, cranberry compote*

*Slow roasted British beef, creamy cauliflower cheese, duck fat roast potatoes, braised red cabbage, medley of vegetables, Yorkshire pudding, red wine jus, horseradish sauce*

*Roasted crown of partridge, confit partridge bon-bon, sweet potato fondant, roasted brussel sprouts, smoked bacon & redcurrant sauce*

*Pan seared Chalkstream trout fillet, caper & dill crushed potatoes, garlic sauteed fine beans, lemon & shallot butter sauce*

*Pumpkin gnocchi, sage butter sauce, toasted pine nuts & shaved parmesan*

### **Desserts**

*Classic Christmas pudding, brandy sauce & cranberry compote*

*Honey, ginger & cinnamon poached pear, zesty clotted cream & spiced biscuit crumb*

*Chocolate orange tart, fruit compote*

*Sticky toffee pudding, toffee sauce, Jude's vanilla ice cream & caramel shard*

**2 Course £28.50pp**

**3 Course £34.50pp**