

OLD TICKET OFFICE

CHRISTMAS 2018

Oyster mushroom nuggets & Jerusalem artichoke puree VG

Olive cured salmon, caper berries, corn mache lettuce, basil & lemoncello crème

Baked St Marcellin cheese, date & fig jam, rye crackers V

Glazed ginger belly pork, pickled slaw & steamed buns

All main courses are served with family style bowls of roast potatoes

Roast turkey, cranberry & apricot stuffing, pigs in blanket & all the trimming

Salt baked cauliflower & butter bean cassoulet with clementine & chicory salad VG GF

Roast hake, charred gem hearts, Puy lentils, confit smoked garlic & salsa verde

Porter braised featherblade of beef, kale, shredded sprouts & smoked bacon

Malted chocolate pot, shortbread

Apple mince pie Tarte Tatin, vanilla ice cream

Clementine sorbet with Warner & Edwards's sloe gin

Chilled vanilla rice pudding, candied almonds & mulled pear

Coffee or Tea +£2pp

Petit fours, mince pies, biscotti & chocolate ganache +£3pp



2 courses £18.50 / 3 courses £23.50