



# CHRISTMAS

## PARTY MENU



£30 FOR 2 COURSE OR £37 FOR 3 COURSE  
AVAILABLE 30<sup>TH</sup> NOVEMBER TO 24<sup>TH</sup> DECEMBER



### STARTERS

Tomato & dried porcini 'aqua cotta' (vg)

Hot smoked trout rillete, spiced butter, sourdough

Kelmscott pork terrine, horseradish, parsley & shallot, mustard fruits

### MAINS

Braised feather blade, mashed potato, pearl onions

Fillet of halibut, spinach, salsify, beetroot butter

Baked onion squash, Fontina, chestnut, savoy cabbage, white onion (v)

### DESSERTS

Treacle tart, clotted cream

Pear William & almond tart, Crème fraîche (v)

Stilton, plum chutney, biscuits



**BOOK NOW**



\* [CLICK HERE](#) to view Terms and Conditions

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill. Allergens? - Please ask your host.