

FESTIVE SET MENU

STARTER

Smoked - Maple Cured Salmon *

Seaweed | Cucumber | Caviar
Horseradish | Oyster Emulsion | Dill

Celeriac Velouté (v)

Fennel Jam | Pickled Celeriac | Lemon

Chicken Leg Pressing

Mushroom | Grape | Sourdough Crisp

Truffle - Honey Whipped Goat's Cheese (v)

Beetroot Textures | Horseradish
Pistachio | Celery Leaves

MAIN

Cod *

Shrimps | Turnip | Kale | Mash Potato

Turkey Ballotine Wrapped in Pancetta *

Pork Stuffing | Brussels Sprouts | Carrot
Parsnip | Cranberry | Château Potato

Guinea Fowl *

Forest Mushroom | Carrot | Apple
Tarragon | Cider | Fondant Potato

Charred Baby Aubergine (v)

Goat's Curd | Mixed Grains | Salt Baked Root Vegetables

SIDES | £4.00 each

French Fries *	Buttered New Potatoes *
Sweet Potato Fries *	House Salad *
Mixed Vegetables *	Tomato Basil Salad *
Rocket Parmesan Salad *	
Smoked Cauliflower Cheese Bacon Jam *	
Triple Cooked Chips Truffle Mayonnaise *	
Charred Tenderstem Fine Beans Chilli Shallot Black Garlic	

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Mulled Wine Sorbet

Dark Chocolate & Cherry Mousse

Mulled Wine Gel | Cherry Compote

Vanilla Panna Cotta

Cranberry Compote | Ginger Tuile | Blackberry

Christmas Pudding

Hazelnut Biscotti | Baileys Anglaise

Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Quince Jelly | Artisan Biscuits | Grapes | Celery

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash,
Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare. When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Set Menu/Indian Set Menu. If wishing to dine via A La Carte/Bar Menu, you may receive additional charges.

INDIAN SET MENU

Cobra Premium Beer, 330ml £4.30 | 660ml £6.90

STARTER

Achari Murg Tikka * Med

Chicken Breast | Pickling Spices
Crushed Chillies | Yoghurt

Cappate Kandu Kurimari * Med

Rice Crusted Lamb | Mustard Cress
Kachumber | Chilli Mint Yoghurt

Malvani Machhi * Med

Cod | Yoghurt Pachadi | Malvani Masala | Banana Leaf

Mulligatawny Soup (v) * Mild

Lentils | Coconut Milk | Black Pepper | Curry Leaves

MAIN

Kadai Jhinga * Med

Tiger Prawns | Bell Peppers | Chilli
Tomato & Onion sauce

Murg Kalimirch * Med

Chicken Breast | Black Pepper
Creamy Onion & Tomato Sauce

Saagwala Gosht * Med

Diced Lamb Leg | Cloves | Fennel | Spinach

Paneer Lababdar (v) * Med

Indian Cottage Cheese | Fenugreek
Creamy Onion & Tomato Sauce

All main courses served with choice of rice
Basmati | Pilau | Jeera | Pea | Brown

SIDES

Buttered Naan	£2.00	Kale & Cabbage Curry	£4.00
Garlic Naan	£2.00	Chatpate Aloo *	£4.00
Paratha	£2.00	Makai Palak *	£4.00
Onion Bhaaji *	£3.50	Vegetable Samosas *	£3.50
Raita *	£1.50	Mini Poppadums & Pickle *	£2.50

DESSERT

Gajar Ka Halwa *

Carrot | Raisins | Cream | Pistachio
Crème Fraîche Ice Cream

Kesri Phirni *

Pudding Rice | Saffron | Condensed Milk

Gulab Jamun

Fried Reduced Milk Balls | Pistachio | Clotted Cream

2 courses, £25.95 | 3 courses, £30.95

All Indian dishes Halal.

* Gluten Free | (v) Vegetarian

All items may contain traces of Nuts.

Ask your server for additional allergen information.