

A VERY RETRO CHRISTMAS

1st - 24th December

1. YOU BUTTER WATCH OUT

Malted sourdough with home-churned pine needle butter [+£4]

2. SANTA'S LITTLE OYSTER

Bucks Fizz rock oyster with clementine and Champagne [+£4]
[half a dozen for £20] [add a glass of Champagne for £10]

3. 'TWAS THE COURSE BEFORE MAINS*

Mincemeat Pie

Minced beef, candied fruit, winter spice and pastry

Prawn Cocktail

Crevettes, prawns and brown shrimp, salmon caviar, marie rose

Faux Gras

Lentils, wild mushrooms, brandy, tarragon (ve)

4. AWAY IN A MAIN COURSE*

Turkey

Rolled turkey leg, sage and chestnut stuffing, gravy, trimmings

Chestnut

Chestnut, celeriac and stilton roast, gravy and trimmings (v, ask for ve)

Fish

Catch of the day with all the trimmings - ask about today's

All served with fondant potato, buttered heritage carrots, gravy and winter greens

5. WE ALL WANT SOME FARMYARD PUDDING*

A Trifle Topsy

Sherry Trifle of sponge, custard, fruit, cream, oloroso, almonds (v)

Chocolate Baked Alaska

Chocolate ice cream, meringue, poached clementine, syrup (v)

Figgy Pudding

Sticky toffee fig pudding with winter spice (v)

6. BOOZY CHEESEMAS EVERYBODY

Port and Stilton

Stilton, port, walnut bread, quince jelly [+£8]
[add a glass of Port for £5]

Matched Wines

- Champagne Carte Noire**
Jean-Paul Deville
(Champagne, France)
[for courses 1 & 2]
- Dajoar Riesling**
Andreas Bender
(Mosel, Germany)
or
Ink Zweigelt
Judith Beck
(Burgenland, Austria)
[for course 3*]
- Dilettante Vouvray**,
Catherine & Pierre Breton
(Loire, France)
or
Saumur-Champigny,
Thierry Germain
(Loire France)
[for course 4*]
- Černé Starosvětské**
Petr Korab
(Moravia, Czechia)
or
Moscatel Dorado Sherry
Cesar Florido
(Andalucia, Spain)
[for course 5*]
- Ruby, Tawny or White Port**
Dirk Niepoort
(Douro, Portugal)
[for course 6]

3 wines (3 courses)* £22

5 wines (6 courses) £32

Three courses (starter, main, pudding - marked *) **£35 per person**
Six courses (bread + oyster + starter + main + pudding + cheese) **£45 per person**