PRE- BOOKED SET MENU

Minestrone soup with artisan bread and butter

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Swillington Farm chicken liver parfait, cornichons, toasted brioche

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Atlantic prawns, celeriac remoulade and sunblushed tomato cocktail

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Roast bronze turkey breast and traditional honey glazed ham, chestnut sage and pork sage stuffing, chipolata sausage, rosemary and bay gravy and cranbury sauce

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Pavé of steamed Loch Duart salmon, parsley boiled new potatoes, green beans, lemon and dill beurre blanc

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Chestnut pancakes filled with butternut squash and ricotta on a bed of creamed cannellini beans and topped with crumbled goats cheese

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Spiced braeburn apple pie, salted caramel ice cream (v)

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Sticky figgy pudding, hoky poky, butterscotch and vanilla ice cream (v)

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Chocolate panna cotta, espresso dates and orange compote (v)(gf)

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Selection of artisan cheeses, crackers and fruits (+ £3 supplement on set menu) (v) *(gf)

2 courses £20 / 3 courses £25

(v) suitable for vegetarians (gf) gluten free *(gf) can be gluten free (n) contains nuts
Our kitchen prepares food containing gluten and nuts. Please inform us if you have any allergies before you order, we aim to accommodate most dietary requirements. Some ingredients may change slightly due to availability.