

Festive Menu

Thursday 26th November - Wednesday 23rd December

To Start

Crispy Peking Duck

Crispy Shredded Duck, Scallion Pancake, Charred Pineapple, Cucumber & Chilli, Hoisin

Bloody Mary Cocktail ●

Shredded Lettuce, Hot Smoked Salmon, Bloody Mary Sauce, Chickory, Avocado, Tomato, Cucumber, Crispy King Prawn & Brown Sour Dough

Goats' Cheesecake ● ● ●

Red Onion Jam, Oat Biscuit Crunch, Port & Balsamic Beetroot Gel, Maple Walnuts

Thai Coconut Squid ●

Coconut Marinaded Crispy Squid Rings, Thai Green Curry, Charred Pineapple & Chilli Salsa

Wild Mushroom & Celeriac Soup ● ●

Truffle Drizzle, Garlic & Parsley Dough Balls

Mains

Family Style for the table +£1 per person

Served like at home in the middle of the table with all meats and all accompaniments below, Everyone gets a yorkshire. Vegetarians & vegans catered separately.

Upgrade to £4.50 to include, Mash, Cauliflower & Extra Pigs

Turkey Ballantine Stuffed with Pork, Apricot & Sage ●

Free Range Pork Belly, Apple Compote ●

Rare Roast Sirloin of Beef, Yorkshire Pudding ●

Tom's Vegan Spiced Cauliflower, Spinach & Lentil Pie ●

All of the above are served with Honey Glazed Root Vegetables, Seasonal Greens & Buttered Sprouts, Roast Potatoes & Gravy

Pan Seared Salmon Fillet ●

Coinfitt Garlic & Chive Mash, Nduja, Butter Bean & Sun Kissed Tomato Cassoulet, Broccolini

Chilli Cheese Dog

Charred Frankfurter, Brioche Bun loaded with Chilli Con Carne, Cheddar, American Cheese, Nacho

Liquid Cheese, Salsa, Sour Cream & Guacamole, Skinny Fries & Slaw

Bush Beef Burger ●

Griddled Beef Burger, Lettuce, Tomato, Gherkin, Burger Sauce & Garlic Mayo, Toasted Brioche,

Skinny Fries & House Slaw

Faggots

Creamed Mash Potato, Marrow Fat Mushy Peas, Onion Gravy

To Finish

Chocolate Fudge Brownie Cake ●

Chocolate Fudge Brownie Cake, Beachdean Vanilla Ice Cream, Chocolate Sauce

Raspberry Frangipan Tart ● ● ●

Raspberry Syrup, Raspberry Sorbet, Sugared Almonds

Baileys & Caramel Popcorn Creme Brûlée ● ●

Toffee Popcorn, Salted Caramel Ice Cream

Sticky Toffee Pudding ● ●

Hot Toffee Sauce, Rum & Raisin Ice Cream

Cheese & Biscuits

Cheddar, Brie & Blue Cheese, Crackers, Grapes & Red Onion Jam

£5 PER PERSON DEPOSIT FOR 10 OR MORE

NO PRE ORDER REQUIRED

EXCLUDES SUNDAYS

Sides

Camembert Dauphinoise ● ● £4.50

Pigs in Blankets £5.50

Croxton Manor Cauliflower Gratin ● ● £4.95

Sage & Onion Stuffing ● £3.50

Confit Garlic & Chive Mash ● ● £4.95

Yorkshire Pudding ● ● £1.75

Mash Potato ● ● £4.95

SET MENU PRICE

2 COURSES - £34.50

3 COURSES- £38.50