



CHRISTMAS FUNCTION SET MENU 2018 2 COURSE £39 / 3 COURSE £46

STARTERS

Celeriac & horseradish soup, rosemary oil

Manuka smoked salmon, beetroot relish, dill crème fraîche, rye

White Park beef bresaola, Jerusalem artichokes, parmesan, rocket & truffle

Manouri cheese, roasted shallot, radicchio, walnuts, orange dressing

MAINS

Poached Chalk stream trout, glazed chicory, leek, pomegranate dressing

Roasted pumpkin, salsify, wild mushrooms, kale, smoked peanut granola

Castlemead turkey, chestnut stuffing, parsnip fondants, Brussels sprouts, cranberry gravy

35 day-aged beef sirloin, fondant potato, smoked cauliflower, red wine jus (£3 supplement)

SIDES

(to share)

Roast potatoes

Braised red cabbage

Bitter leaf & pear salad, balsamic dressing

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream

Chocolate soft meringue roulade, candied chestnuts, hazelnuts

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Selection of British cheese, fruits & biscuits (£5 supplement)

Please inform our staff if you have any dietary or allergen requirements



CHRISTMAS FUNCTION 4 COURSE SET MENU 2018 £55

STARTERS

Celeriac & horseradish soup, rosemary oil

Manuka smoked salmon, beetroot relish, dill crème fraîche, rye

White Park beef bresaola, Jerusalem artichokes, parmesan, rocket & truffle

Manouri cheese, roasted shallot, radicchio, walnuts, orange dressing

MAINS

Poached Chalk stream trout, glazed chicory, leek, pomegranate dressing

Roasted pumpkin, salsify, wild mushrooms, kale, smoked peanut granola

Castlemead turkey, chestnut stuffing, parsnip fondants, Brussels sprouts, cranberry gravy

35 day-aged beef sirloin, fondant potato, smoked cauliflower, red wine jus (£3 supplement)

SIDES

(to share)

Roast potatoes

Braised red cabbage

Bitter leaf & pear salad, balsamic dressing

CHEESE

Selection of British cheese, fruits & biscuits

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream

Chocolate soft meringue roulade, candied chestnuts, hazelnuts

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Please inform our staff if you have any dietary or allergen requirements



CHRISTMAS SUNDAY FUNCTION SET MENU 2018
2 COURSE £39 / 3 COURSE £46

STARTERS

Celeriac & horseradish soup, rosemary oil

Manuka smoked salmon, beetroot relish, dill crème fraîche, rye

White Park beef bresaola, Jerusalem artichokes, parmesan, rocket & truffle

Manouri cheese, roasted shallot, radicchio, walnuts, orange dressing

MAINS

Castlemead turkey, chestnut stuffing

Miller of Speyside dry-aged beef sirloin

Served with traditional trimmings & seasonal vegetables

Poached Chalk stream trout, glazed chicory, leek, pomegranate dressing

Roasted pumpkin, salsify, wild mushrooms, kale, smoked peanut granola

SIDES

(to share)

Roast potatoes

Braised red cabbage

Bitter leaf & pear salad, balsamic dressing

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream

Chocolate soft meringue roulade, candied chestnuts, hazelnuts

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Please inform our staff if you have any dietary or allergen requirements