



CHRISTMAS EVE MENU

STARTERS

CURRIED CAULIFLOWER SOUP V VE GF DF
Chef Ben's onion bhaji

PORK & APRICOT PÂTÉ GFA
local sourdough, Cumberland sauce, mixed leaf salad

BEETROOT CURED HALIBUT GF DF
pomegranate and hazelnut dressing, nasturtium

WILD MUSHROOM ARANCINI V,VEA GF DF
black truffle mayonnaise, rocket cress, tarragon oil

GRILLED MACKEREL DF
romesco dressing, baby gem, crispy shallots

MAINS

SLOW COOKED CRISPY DUCK LEG GF DF
sweet potato fondant, miso glazed bok choi,
pineapple and chilli jam

**PORTABELLA MUSHROOM & WILD
MUSHROOM PITHIVIER** V VE DF
spinach, sautéed potatoes, tarragon beurre blanc

ROAST FILLETED WILD SEA BASS GF
Jerusalem artichoke, crushed cannellini beans,
red wine sauce

ROAST SIRLOIN STEAK GF
chateau potatoes, parsnip, brussels sprouts,
bone marrow sauce

SPICED MONKFISH GF
cauliflower, peanut crumble, leeks, sautéed potatoes

DESSERTS

CLASSIC BAKED RICE PUDDING V GFA
ginger parkin, marmalade, lemon sorbet

BANANA & PISTACHIO SPONGE V GF
banana jam, pistachio cream

BAILEYS CHOCOLATE POT V
amaretti biscuits

3 CHEESE PLATTER V GFA
banana bread, artisan crackers, apple, grapes, garlic
and apple loose jelly, Hertfordshire honey

**CARAMELISED APPLE
CHEESECAKE** V VE DF
poached apples, green apple sorbet

(UPGRADE TO 5 CHEESE PLATTER
£3 SUPPLEMENT)

SELECTION OF ICE CREAM & SORBET
VA VEA GFA DFA

3 COURSES

£55

PRICE PER PERSON

Please notify us of any food or drink allergies/ intolerances with your pre-order.
An optional 10% gratuity will be added to your bill and distributed to all staff on duty.

MENU CHOICES MUST BE SUBMITTED IN ADVANCE.