



FESTIVE MENU

To Start

Potted Brisket & Bacon

Yorkshire pudding

Creamy Garlic Stilton Mushrooms

toasted mini loaves

Curried Parsnip Soup

toasted sourdough

Salmon & Beetroot Carpaccio

lemon dill, horseradish cream

To Follow

Christmas Turkey

duck fat roast potatoes, roasted parsnips & carrots, festive red cabbage, sage & onion stuffing, pigs in blankets, lashings of gravy & cranberry jelly

Roasted Winter Squash

filled with Christmas nut roast, watercress, cranberry pesto, roast potatoes

Fish in a Bag

steamed cod, cockles, mussels, new potatoes, charred broccoli, Balfour Skye's blend, garlic butter

Spiced Confit Duck Leg

potato rösti, garlicky green beans, Jerusalem artichoke purée, port & damson jam

To Finish

Hush Heath Christmas pudding

brandy sauce

Chocolate Orange Cheesecake

redcurrant coulis, Chantilly cream

Balfour Boozy Poached Pear

granola crumb, winter berry reduction, sparkling wine sorbet

Christmas Tarte Tatin

Grand Marnier soaked sultanas, caramel apples, vanilla ice cream

why not add a cheese board for the table?

£20 suitable for 4 people

Available Monday- Friday

From Monday 23rd November- Thursday 24th December

£30- 3 courses

Booking essential & pre-order required

