

A VERY

MRS FOGG'S CHRISTMAS!

LUNCH AVAILABLE MONDAY - FRIDAY
DINNER AVAILABLE WITH ADVANCE BOOKING

STARTERS

Gin cured salmon with dill crème fraîche, cornichons and rye bread

Smoked aubergine and chickpea dip with baby pickled vegetables and flatbreads **V VG**

Walnut breaded camembert with caramelised onion chutney and baby leaves **V**

MAINS

Turkey and pork with sage & onion stuffing with pigs in blankets

Slow braised lamb shoulder with salsa verde

Wild mushroom and goat's cheese tartlet with white wine sauce **V**

Wild mushroom with white wine sauce **VG**

DESSERTS

Chocolate fondant with salted caramel and vanilla ice cream

Spiced poached pears with blackberry sorbet, almond crumble,
blackberries and a blackberry gel **VG**

Christmas pudding with brandy custard

£32
TWO
COURSE

£38
THREE
COURSE

£42
THREE
COURSE

WITH A MULLED WINE
OR GLASS OF PROSECCO

ADVANCE BOOKING ESSENTIAL. ALL BOOKINGS ARE SUBJECT TO A £20 CANCELLATION
FEE PER PERSON IF CANCELED WITHIN 7 DAYS OF THE BOOKING DATE. THERE WILL BE
A DISCRETIONARY 12.5% SERVICE CHARGE ADDED TO ALL BILLS. VAT IS CHARGED AT 5%.

