



Festive Set Menu

2 COURSES 39 OR 3 COURSES 45

TO START

JERUSALEM ARTICHOKE SOUP (V)

With roasted chestnut, truffle oil and toasted ciabatta with garlic & herb butter. 578 kcal
Jerusalem Artichoke Soup (VG-M) 530 kcal

WILD BOAR & COGNAC PÂTE

With a fig & honey chutney, baguettini and truffle butter. 458 kcal

BEETROOT & VODKA SMOKED SALMON GRAVADLAX

Layered on toasted rosemary & sea salt focaccia with horseradish crème fraîche and drizzled with a pesto oil and capers. 460 kcal

POACHED PEAR

With stem ginger syrup, Stilton® & crème fraîche, prosciutto ham and red chicory. 463 kcal

THE MIDDLE

TURKEY WITH ALL THE TRIMMINGS

Pork & apricot stuffing, pigs in blankets, roasted potatoes, carrots, parsnips and sprouts with chestnuts, served with bread sauce, turkey gravy and cranberry sauce. 1175 kcal

ENGLISH WILD VENISON HAUNCH

Truffle dauphinoise, garlic & herb butter glazed cavolo nero, rich beef & red wine jus and fresh blackberries. 554 kcal

PAN-FRIED CHALK STREAM TROUT

White wine, samphire & crab risotto and pesto oil. 669 kcal

BEETROOT, SWEET POTATO & WILD MUSHROOM BOURGUIGNON PIE* (VG)

Roasted potatoes, carrots, parsnips and sprouts with chestnuts with a vegan gravy. 865 kcal

BEETROOT & SHALLOT TARTE TATIN (VG)

Roasted potatoes, carrots, parsnips and sprouts with chestnuts with a chimichurri sauce. 1243 kcal

TO FINISH

CHEESE BOARD

Camembert, Taw Valley Cheddar, Stilton®, sea salt crackers, caramelised red onion chutney. 541 kcal

CHOCOLATE BROWNIE (VG-M)

Vegan vanilla ice cream and blackberry coulis. 656 kcal

CHRISTMAS PUDDING (V)

Brandy sauce and chantilly cream. 621 kcal

SOURDOUGH TREACLE TART (V)

Clotted cream vanilla ice cream and vanilla custard. 653 kcal

BLACK FOREST FONDANT

Chocolate sponge pudding, cherry compote & chocolate cream ganache with gin soaked cherries and white chocolate & honeycomb ice cream. 558 kcal

Adults need around 2000 kcal a day.

Please inform staff of any allergies before placing your order, even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food and drinks, detailing the 14 legally declarable allergens contained in our dishes. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. There is significant risk of cross-contamination in our deep fat fryers. Fish and poultry dishes may contain bones. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen. Although every care has been taken to remove bones, some bones may remain. *Contains alcohol. †Contains chicken. Gingerbread is a registered charity No. 230750. Registered with the Fundraising Regulator www.gingerbread.org.uk.