



Valid from Friday 29<sup>th</sup> November to Monday 30<sup>th</sup> December  
Excluding Christmas Day

## To Start

**Butternut Squash, Bramly Apple & Ginger Soup** with Crispy Sage & Rustic Bread

**Duo of Scottish Salmon (Salmon Mousse wrapped in Smoked Salmon)** Beetroot Puree, Pickled Salsify & Grated Horseradish

**Duck Liver, Orange & Cointreau Parfait**, Cherry Compote with Toasted Brioche

**Grilled Goats Cheese** with Candied Pecan, Pear & Watercress Salad

## Main Course

**Roast Starveall Farm Turkey**, Honey Roast Chipolata and Bacon, Sage and Onion Stuffing with all the Trimmings

**Panfried Fillet of Seabass** with a Ricotta & Fennel Risotto, Samphire, Snipped Dill & Pickled Lemon

**Slow Roasted Belly of Oxfordshire Pork**, Apple & Cinamon Puree, Sage Potato Cake, Pork & Mulled cider Jus, Buttered Cavolo Nero

**Festive Chestnut and Mushroom Nut Roast** with all the Trimmings

**Home Made Root Vegetable & Cranberry Puff Pastry Pie** with a Parmesan Crust, Sweet Potato Fries, Buttered Kale, Caramelized Onion & Red wine Jus

**Buckinghamshire Venison Hot Pot** with Rosemary & Parmesan topping & Seasonal Greens

## Sweeties

**Steamed Syrup sponge Pudding**, Crème Anglaise, Fresh Raspberries & Baby Mint

**Traditional Christmas Pudding** with Brandy Sauce

**Clementine Posset**, Cranberry compote, Homemade Shortbread & Candied Orange

**Dark Chocolate & Chambord Truffle Torte**, Vanilla Crème Fraiche & Crushed Pistachio

**Chefs Choice of Artisan Cheeses** from No.2 Pound Street in Wendover with Date Jam, Grapes, Celery, Crackers (*supp* £2)

**£29.50 for 2 courses**

**£35.50 for 3 courses**

*(Pre Order is Mandatory and must be given at least 2 weeks prior to your booking. A £10.00 Deposit PP will be taken on receipt or your pre-order. This is non-refundable if the table is cancelled within 48 hours of your booking)*

If you have any dietary requirements, please advise one of our waiting staff.

A discretionary service charge of 10% will be added to the bill.

