



# WINTER FESTIVE MENU!

## STARTERS

Baked over coals, brie with cinnamon candied pecan nuts,  
fig relish and toast

Cornish crab and sweet corn chowder

## MAINS

Red wine braised short ribs with creamy polenta and kale

Maple Glazed turkey with citrus and thyme, pancetta stuffing  
parcels, triple pigs in blankets, spice roasted carrots, roasted sweet  
and sour brussel sprouts, roast potatoes with thyme and garlic

## DESSERTS

Brioche bread pudding with Bourbon caramel sauce and wood  
fired chestnut ice cream

Christmas pudding, brandy creme Anglais, stollen tuille

£20.95 for 2 courses | £26.95 for 3 courses

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