

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 ham hock terrine with pork popcorn and piccalilli
- 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
- Salmon en croute with dill hollandaise
- Slow braised lamb shoulder with salsa verde
- Roasted squash risotto with charred chicory and crispy sage (V VG)
- Wild mushroom and goat's cheese tartlet with white wine sauce (V)

DESSERTS

- Chocolate fondant with salted caramel and vanilla ice cream
- Cereal infused panna cotta with roasted spiced plums, almond brittle and thyme
- 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%.

