



THE WEEPING
WILLOW

Festive Menu

2 Courses £30 / 3 Courses £36

Starters

Chalkstream Trout Tartare, *Burnt apple, Cucumber, Creme fraiche* GF

Jerusalem artichoke and truffle soup, *Candied Hazelnut*, VG

Coffee Braised Beef Shin Croquette, *Mustard, Avocado & Watercress*

Mains

Rolled Shallford Turkey Breast, *Duck Fat Potato Terrine, Sprouts, Confit Carrot, Parsnip, Pancetta, Sage & Chestnut Stuffing, pigs in Blankets & Carrot & Apricot Puree*. GFA DFA

BBQ & Braised Short Rib, *Mash, Crispy Onions & Burnt Onion Puree*

Pan Roasted Cod Fillet, *Mussel & Clam Fricassee, Sea Vegetables*. GF

Butternut Squash Wellington, *Potato terrine, roasted roots & Greens* VG

Dessert

LilyPud Christmas Pudding, *brandy & Orange Cream* GF VG

Milk Chocolate & Clementine Creme Brulee, *Vanilla Ice Cream*

Mulled Wine Poached Pear, *Candied Almonds, Granola & Champagne* N

Our Menu has been sourced locally & independently wherever possible - subject to availability

V Vegetarian | VG Vegan | GF Gluten Free | N Contains Nuts

Please note a discretionary 10% service charge is applied

Please let a team member know of any allergies or dietary requests.