Before

Venison Scotch egg £6.50
Glamorgan Scotch Egg £6.50 (v)
A pair of oat and herring milt crumpets £6.50

Starters

Crispy pigs head with a salad of celery, celeriac and hazelnuts
Hand cut venison tartare with pickled mustard seeds, egg yolk and straw potato
Citrus cured sea trout with winter radishes and dill
Jerusalem artichoke and truffle tart with black garlic and pickled trompettes
Porthilly oyster and English sparkling soup with seaweed and oyster beignet

Mains

Roast monkfish with smoked eel, red wine and salsify
Cornish pollock with white beans, cockles and celery
Truffled parsnip, chestnut and hazelnut loaf with roast parsnips and a honey mustard glaze
Berkshire pork chop with pease pudding and sauce charcuterie
Roast haunch of Aynhoe Park fallow deer with pumpkin, pickled walnuts and Brussels Sprouts
Baby Norfolk chicken stuffed with brioche and thyme butter with hispi cabbage and creamed potato

Puddings

Blackcurrant and apple oat crumble pie with bay custard
Christmas pudding with brandy butter
Pear and caramel trifle with frozen Babycham
Earl Grey ice cream with lemon meringue and shortbread
Montgomery cheddar with warm malt loaf and spiced date jam (£2.00 supplement or £12.50 as an extra course)

3 courses for £49.95

Pudding Wine

LBV, Niepoort, Porto 2014 £9.00
Umathum Beerenauslese, Burgenland, Austria 2017 £13.00

All guests contact details will be retained for track and trace purposes.