



THE STABLES

FESTIVE SET MENU | 3 COURSES FOR £49

STARTERS

Chicken liver parfait

Fig confit in Port | Lamb's lettuce | Brioche

Smoked Scottish salmon

Baby fennel | Avocado cream | Dill vinaigrette

Wild mushroom ravioli

Seasonal mushrooms | Crispy sage | Pine nut pesto

Marinated baby beets salad (VG)

Toasted seasonal seeds | Pickled chilli fingers | Whipped plant-based cheese

MAINS

Roasted Norfolk Bronze turkey

Chestnut and apricot stuffing | Pigs in blankets | Traditional trimmings

Aberdeen Angus beef wellington (supplementary £8 applies)

Pommes Anna | Celeriac purée | Sprout leaves | Thyme-infused jus

Pan-seared Loch Duart salmon

Lyonnais-style potatoes | Baby spinach | Salsa verde

Acorn squash risotto (VG)

Pickled squash | Plant-based crème fraîche | Thyme oil

DESSERTS

Figgy pudding

Brandy sauce | Crystalised red currants

Mince pie

Spiced frangipane | Mincemeat | Almond crumble

Poached winter fruits (VG)

Mulled wine | Vegan Chantilly

Profiteroles

Baileys Chantilly | Malt pastry cream | Dark chocolate

