To start

Parsnip and pear soup, parsnip crisps (v)

Home cured gin salmon, golden beetroot carpaccio, horseradish dressing

Duck croquettes, fig chutney

To follow

Braised sin of beef, horseradish mash, wild mushrooms, carrot puree

Roasted breast of goose, Parma ham, red berry mousse, sweet potato fondant

Poached loin of cod, spinach, parmentier potatoes, beurre blanc

Butternut squash ravioli, buttered kale, goats' cheese veloute (v)

To indulge

Rich chocolate tart, raspberry sorbet

Black cherry cheese cake, kirsch jelly

Homemade trio of sorbet; blood orange, pear, blackberry

Tea, coffee and homemade mince pies

£30 per person