

SET FESTIVE MENU

SERVED BETWEEN 12:00 - 14:30
(Tuesday - Thursday)

Where possible, our food is locally sourced and sustainable, predominantly using North Aston Organics. We support local farmers and use seasonal produce to bring you fresh food all year round. Please see our suppliers board for more information.

TWO COURSES £25 OR THREE COURSES £32.50

STARTERS

Uig Lodge smoked salmon, horseradish potato salad, cucumber relish, brown shrimp dressing **(gf,df)**

Twice baked Montgomery cheddar cheese soufflé, apple, watercress and hazelnut salad **(v)**

Jerusalem artichoke soup, celeriac and chestnut ravioli, kale pesto and winter herb oil **(ve)**

MAINS

Poached and roasted free range English turkey breast, sourdough bread sauce emulsion, potato terrine, glazed parsnip and parsnip cream, sage sauce, sprout leaves and winter truffle **(gfa)**

Line caught Cornish cod fillet, mussel, potato and leek chowder with foraged sea herbs and avruga dressing **(gf)**

Roast beetroot and celeriac with red wine salsify, leek essence, ancient grains and crispy feta cheese **(vea)**

DESSERT

Christmas sticky toffee pudding, brandy crème pâtissière, North Aston Organics clotted cream ice cream and cinnamon tuile

Dark chocolate crèmeux, blackberries, blackberry parfait and gel **(gf,df)**

Oxford Isis cheese and Oxford blue, biscuits, celery and Nicholsons nursery homemade apple chutney **(gf)**



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