



Christmas Fayre

2 courses £30 / 3 Courses £36



Starters

Roast parsnip and thyme soup, parsnip crisps, sourdough bread (GFO/VGO)

Chicken liver parfait, balsamic onion confit, toasted sourdough (GFO)

Mulled Wine Poached Pear salad: stilton crumb, chicory, walnut, hot honey (GFO/VGO)

King Prawn Cocktail: gem lettuce, brown crab marie rose, avocado,
pickled cucumber, buttered granary bread (GFO)

Duck spring rolls, sweet chilli dipping sauce
Vegetarian spring rolls (VGO)



Mains

Free range turkey, roast potatoes, herbed root vegetables, mash, winter greens, sage and
onion stuffing, pig in blanket, pan gravy (GFO) / Nut Roast (VG) or (VGO) option

Slow braised pork belly, spring onion potato rosti, pan gravy, seasonal greens (GFO) (+£2 supplement)

Crispy skinned chicken breast, woodland mushroom, mustard
and tarragon sauce, mash, seasonal greens (GF) (Halal)

Seasonal Wellington: butternut squash, lentil and chestnut wellington,
rosemary onion sauce, green beans, roast potatoes (VGO)

Oven roasted fillet of salmon, sauté baby potatoes, seasonal greens, chive velouté (GF)



Desserts

Traditional Christmas Pudding, custard (GFO/VGO)

Bramley apple and blackberry crumble, custard (GFO/VGO)

Warm chocolate and stem ginger brownie, orange compote, vanilla ice cream (GFO / VGO)

White chocolate and lime cheesecake, lime curd, micro lemon balm

Cheese Board: stilton, brie and aged cheddar, onion chutney,
crackers (GFO) (+£2 supplement)



***Parties of 8 or more guests, we require a food pre order
one week prior to your booking***

Please inform us of any allergens or dietary requirements

VGO – vegan option available, GF – gluten free, GFO – gluten free option available



THE SCULLERY

KITCHEN & BAR

