



Our Christmas menu is especially designed for these that want to celebrate Christmas in a more special way!

Our Christmas Menu has to be pre booked in advance and a pre order will be needed at least 3 days prior to your booking. Please note That the Christmas Menu has to be enjoyed by the whole table.

Available Lunch and Dinner.

2 courses £39

3 courses £45

Enjoy a glass of our Sparkling wine and Some delicious Smoked Almonds On Arrival

Starters

Journeys Festive Sausage Roll, Caramelised Onions, Dijon Mustard Mayo, Bacon Crumbs

Homemade Truffle Goat Curd Gougère, Beetroot Gel, Pickled Beets, Toasted Pine nuts

Tiger Prawns served with Journeys Marie Rose Sauce, Apple and Baby Gem Salad, Trout Roe, Fresh Bread

or

Ham Hock Terrine, Celeriac Remoulade, Pickled Baby Onions, Tarragon Mayo Served With Fresh Bread

Main Courses

Pan fried fillet of Hake, Moules Mariniere Linguine, Tender stem Broccoli, Trout Roe or

Confit Duck Leg, Roasted Potatoes, Baby Carrots and Parsnips, Pig In Blanket, Jus or

Wild Mushrooms and Blue Cheese Gnocchi, Buttered Kale, Crushed Walnuts

Or

28 Days Dry aged Beef Fillet, Fondant Potato Chips, King Oyster Mushroom, Creamed Spinach sauce Marchand De Vin (£6 supp)

Desserts

Baileys Panna Cotta, Chocolate Soil, Coffee Ice Cream

or

Homemade Dirty Chai Éclair, Chai Crème Pat, Coffee Chantilly, Butterscotch

or

Selection of 3 Cheeses served with quince and crackers (£6 supp)

or

Baked Saint Marcellin Cheese, Truffle Salsa and Melba Toast (£3.5 supp)