



THE STABLES



PRE-CHRISTMAS SET MENU

2 courses: £40 · 3 courses: £50



TO START

Jerusalem artichoke soup, smoked ham hock, toasted sourdough

Grove Gin citrus-cured salmon, cucumber and fennel salad

Game and pork terrine, celeriac rémoulade, pickled cranberries

Wild mushroom and chestnut pâté, fermented blackberries and homemade focaccia (VG)

TO FOLLOW

Roast bronze turkey breast, pigs in blankets, chestnut and apricot stuffing, traditional trimmings

Braised feather blade of Herefordshire beef, parsnip purée, roast vegetables, Burgundy jus

Classic Stables fish stew, Cornish monkfish, scallops, mussels, charred leeks

Pumpkin and sage ravioli, spiced pumpkin purée and chive oil (VG)

DESSERTS

Christmas pudding, brandy butter, redcurrants, brandy sauce

Chocolate profiteroles, Baileys cream, chocolate sauce

Isle of Wight blue cheese, seasonal chutney, selection of crackers (V)

Ice creams and sorbets – (vegan options available) *please ask your server for today's selection*

TEAS & COFFEES, PETIT FOURS, MINCE PIES



VG = Vegan · V = Vegetarian