

Festive Menu



SERVED IN THE OPEN
KITCHEN & ALPINE YARD.

Please ask to see a copy of our Bar Nibbles menu

Served from 22nd November

2 courses @ £29.50

3 courses @ £37.50 per guest

Please note that pre-orders are
required for parties of 8 or more



Starters

Smoked haddock, leek & parmesan croquette, parsley sauce

Cream of celeriac soup with pickled red apple & roasted walnuts (Ve) *

Pressed gammon knuckle, chestnut & sage terrine with pickled red cabbage & toasted sourdough*

Wild mushroom crumpet, blue cheese fondue & pickled white onions (V) *

Grilled fillet of cornish mackerel, winter beetroots, horseradish & dill*

Mains

Roast chicken bourguignon, potato puree, chestnut mushrooms & smoked pancetta*

Haunch of venison, port & redcurrant pie, mashed potatoes, savoy cabbage & red wine sauce

Jerusalem artichoke & rosemary risotto, soft goats cheese & hazelnuts (V) * •

Pan roasted fillet of hake, parsnip puree, morteaux & caper dressing *

The Hub festive burger, camembert cheese, pigs in blankets, sage & chestnut stuffing,
cranberry ketchup & white cabbage slaw

Roasted onion squash salad, cracked wheat, rosemary, pickled beetroot, walnuts & labneh (Ve)

Deserts

Sticky toffee pudding, homemade butterscotch sauce & salted caramel ice cream (GF)

Braeburn apple, cinnamon & sultana crumble & vanilla ice cream *

Dark chocolate cheesecake, spiced clementines & orange sorbet (Ve)

Christmas pudding, brandy crème anglaise & cherries in kirsch

Mulled wine sorbet, winter berry compote & pistachio biscotti (Ve) *

Seasonal Hub cheeseboard, fig chutney, grapes & sourdough crackers *