

THE HAYLOFT

FESTIVE SET MENU

Changing monthly - created using the best local produce available to us at the moment.

Two courses 25 | Three courses 30

Seasonal cocktail 12

STARTERS

Celeriac & chestnut soup, Goodwins sourdough, bacon butter
Chicken liver pate, spiced plum chutney, toasted brioche, brandy butter
Smoked haddock & leek, smoked haddock, leek and potato velouté, crispy egg,
Chicory Salad, charred chicory, Perl Las, walnut ketchup, poached pear,
pomegranate, candied walnuts
Crispy pork belly, rosemary butternut squash, parmentier potatoes, crackling

MAINS

Roast Turkey, roast potatoes, sausage and cranberry stuffing, pigs in blankets, honey
roasted vegetables, yorkshire puddings and roast gravy
Beetroot and winter Brassica, nutty cauliflower, roast beetroot, charred brassica,
walnut crumb, red wine & beetroot jus
Winter Fish Chowder, selection of local seafood in a creamy chowder, mashed
potato, buttered greens
Braised Feather Blade Beef, celeriac & thyme risotto, salted cavolo nero
Pork Ribeye, spiced veg puree, crispy artichoke & apple cider jus

PUDDING

Traditional Christmas Pudding, rum and raisin ice cream & brandy sauce
Spiced Pear tart, almond and cinnamon crumble, vanilla crème Fraiche
Bara Brith Bread and butter pudding, crème anglais or Bara Brith ice cream
White chocolate parfait, cranberry gel, gingerbread crumb & orange ice cream
Cheese & Biscuits, local Cheese from our farm shop, spiced apple chutney & fruit
(£3 Supplement)

Please ask your server about allergens & dietary requirements

