

STOREHOUSE

— KITCHEN —

Christmas Menu

2nd December - 24th December

12.00pm—10.00pm

2 Courses £19.95

3 Courses £24.95

In addition to our main menu

breast of pigeon, burnt aubergine puree, rhubarb, elderflower dressing

celeriac velouté, truffle, tarragon

shetland mussels, white wine, tomato, chorizo

twice baked goats cheese soufflé, beetroot, pickled grapes



turkey schnitzel, cranberry & brie, sautéed sprouts,
fondant potato, glazed carrot

skate wing, brown butter, capers, greens, champ mash

wild mushroom, artichoke & fennel wellington, rosemary butter sauce

braised shin of beef 'chasseur', truffled potato terrine, red wine sauce



cranberry & rosehip cheesecake

chocolate fondant, buttermilk ice cream, mulled wine poached pear

christmas pudding, clementine, brandy and chestnut sauce

mrs bells blue, celery crisps, truffle honey, grapes

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— KITCHEN —

Christmas Day

12.30pm—6.00pm

£80 per person

£40 per child under 12

Call or email to make a reservation

baked queen scallops gratin, courgette chutney

pressed game terrine, artichoke puree, elderberry

cured seatrout, horseradish crème fraiche, watercress, fennel toast

twice baked goats cheese soufflé, beetroot, pickled grapes



crown of bronze turkey. cranberry, chestnut and rosemary seasoning
pigs in blankets, traditional vegetables and potatoes, pan juices

fillet of beef, truffled celeriac puree, salsify, morel sauce, fondant potato

wild mushroom & celeriac pithivier, creamed spinach and shallots

halibut wellington, fennel puree, charred truffled leek



christmas pudding, clementine, brandy and chestnut sauce

rhubarb soufflé, vanilla sauce

black forest baked alaska

selection of artisan cheese, celery crisps and seasonal chutney
