

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, glazed fig, elderflower dressing

celeriac velouté, truffle, tarragon

shetland mussels, white wine, tomato, chorizo

twice baked goats cheese souffle, rosehips, pickled grapes



turkey ballotine wrapped in bacon, pork & cranberry stuffing, sauteed sprouts, pig fat roasties, glazed carrots, cranberry & red wine sauce

seabass fillets, brown butter, capers, greens, champ mash

wild mushroom, artichoke & fennel parcel, kale, rosemary butter

braised shin of beef 'chasseur', fondant potato, red wine sauce



damson cheesecake, stem ginger ice cream

chocolate fondant, vanilla ice cream, mulled wine poached pear

christmas pudding, clementine, brandy and chestnut sauce

selection of artisan cheese

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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

gin & beetroot cured salmon, horseradish crème fraiche, watercress, fennel seeds

twice baked goats cheese soufflé, beetroot, pickled grapes



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

fillet of beef, truffled celeriac puree, salsify, wild mushroom sauce, fondant potato

wild mushroom & celeriac pithivier, creamed spinach and shallots

halibut en-croute, fennel puree, charred leek & truffled cream



christmas pudding, clementine, brandy and chestnut sauce

rhubarb soufflé, vanilla sauce

black forest baked alaska

selection of artisan cheese
