



DECEMBER SET MENU 2026

£35 for 2 courses

£43 for 3 courses

*pre-orders required 1 week before
please email info@thepotkiln.com to make a booking
available December 1st-23rd and 28th-30th*

Pickled pear, stilton & caramelised pecan tartlets, honey mustard vinaigrette

Pancetta wrapped medjool dates, watercress, port & cranberry sauce

Tiger prawn & hot smoked salmon cocktail, ketchup aioli

Duck, fig & pistachio terrine, red onion marmalade, walnut & raisin croute

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Roast British turkey, apricot & sage stuffing, chipolatas, roast potatoes, Brussel sprouts, turkey gravy, bread sauce

Stout braised ox cheek, creamy mash, beef fat roast roots, port & thyme jus

Pan seared bream fillet, vanilla parsnip purée, charred cavolo nero, soused baby vegetables

King oyster mushroom & truffle Wellington, beetroot purée, fondant potato, pearl onion gravy

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Panettone & white chocolate bread & butter pudding, vanilla ice cream

Cherry & Amaretto semifreddo, candied almond crumble

Milk chocolate & orange trifle, orange posset, chocolate cream, Cointreau sponge

Cheese board, crackers & chutney