

FESTIVE

From £31 per person

STARTERS

Cream of cauliflower and truffle soup, cheese straws (V, VEO)
Smoked salmon tartare, cranberry gel, gin cured cucumber, potato salad
Wild game terrine, fennel slaw, pickled shallots, grilled brioche (GFO)
Duck liver parfait set in orange, chanterelle, crisp bread

MAINS

Roast turkey, duck fat potatoes, chantenay carrots, honey glazed parsnips, pigs in blankets, stuffing balls (GF)
Grilled sea bass, caper and dill potato cake, artichoke fricassee, beurre blanc (GF)
Pan fried gnocchi, sautéed wild mushrooms, watercress purée (VE)
Saddle of venison, pomme purée, shallot, short rib bonbon, brussel sprouts, red wine jus

AFTERS

Christmas pudding, brandy sauce, red currants (V)
Chocolate & cherry cheesecake, shortbread crumb, champagne sorbet (GFO)
Lemon panna cotta tart, raspberry sorbet (VE, GF)
Sticky toffee pudding, toffee sauce, clotted cream ice cream (GFO)

WARM INDULGENCES

Tea, coffee & mince pies (V)

Printed
on 100%
recycled
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

