

FESTIVE MENU

25TH NOV - 30TH DEC

STARTERS

Apple cider & white onion soup, crispy paprika onions, mature cheddar croutons & crusty rye bread (V)

Smoked salmon & avocado sphere, broad bean & pea salsa, Avruga caviar & cucumber consume (GF)

Spiced beef, heritage tomato, red onion, Romanesco & confit duck egg salad with chorizo dressing

MAINS

Pan seared Sea bass fillet, baby grilled carrots, grilled courgettes, mini fondant potatoes & beurre blanc sauce

Braised beef short rib, buttered potato puree, glazed vegetables with wild mushroom & burnt shallot jus

Turkey breast stuffed with sausage & chestnut stuffing, duck fat roast potatoes, glazed chantenay carrots & parsnip, bacon chipolata, Brussels sprouts & rich turkey gravy

Pea & pumpkin risotto, truffle oil, baby cress & shaved Italian cheese (V)

DESSERT

Traditional Christmas pudding, cognac sauce & brandy ice-cream (V)

Spiced orange & yogurt panna cotta, dehydrated oranges & orange jelly (GF)

Warm prune & pear frangipane, clotted cream & pear puree (V)

2 courses
£27.50 per person

3 courses
£30.50 per person