

CHRISTMAS PARTY

Roasted Jerusalem Artichoke Soup (v)

Soft Polenta, wild mushrooms & thyme (vegan)

Duck & Ham Hock Terrine, plum chutney & sourdough toast

Cod & Chive Risotto

Soft Goat's Cheese, roasted beets, chicory,
hazelnuts & watercress (v)

Roulade of Turkey, pigs in blanket, roast potatoes, seasonal
vegetables, bread & cranberry sauce

Hereford Beef Fillet, creamed potatoes, carrots,
spinach & madeira sauce

Seared Fillet of Seabass, roasted fennel, winter chard,
clams & ginger sauce

Corn Fed Chicken Breast, braised red cabbage
& thyme roasted celeriac purée

Cassoulet of Root Vegetables, cavolo nero & haricot beans (vegan)

Wild Mushroom & Mascarpone Ravioli, chestnut & sage butter (v)

Christmas Pudding, cognac custard

Chocolate Pot, orange crème fraîche & almond praline

Maple Roasted Pears, clementine sorbet (vegan)

Bourbon & Pecan Tart, vanilla ice cream

Stichelton Blue, grapes, celery, crackers & honey

80.00 PER PERSON

Please note that all dishes are subject to minor changes,
due to seasonal product availability.

We are unable to guarantee total absence of allergens, please inform us if you have a food
allergy or intolerance. A discretionary service charge of 12.5% will be added to the bill.