

Sample Christmas Menu

£32 for three courses

Starters

Cauliflower Soup (vg) truffled Chantilly, hazelnut dressing

Goats' Cheese & Caramelized Onion Tart (v) rocket, aged balsamic vinegar

Salmon & Beetroot Gravlax Pickled radish, fennel, lovage mayonnaise

Ham Hock, Leek and Confit Chicken Terrine toasted sourdough, chutney

Mains

Curry Confit Cauliflower (vg) chickpea fritters, almond and raisin dressing, baby coriander, harissa hummus

> Pumpkin Gnocchi (v) yellow leg chanterelles, cavolo nero, chestnuts, sage pesto

> > **Pan Fried Sea Bream** smoked aubergine caponata, basil mash

Roast Turkey pigs in blankets, duck fat roast potatoes, glazed parsnip, Brussels sprouts, cranberry & pistachio stuffing

> Slow Cooked Pork Belly lentils, smoked ham hock broth, braised celery

Venison Hot Pot salt baked celeriac, buttered tenderstem broccoli (£3.5 supplement)

Puddings

Spiced Madeleines elderflower yogurt, plum compote

Fig and Pistachio Frangipane

clotted cream

Apple & Blackcurrant Pavlova vanilla Chantilly, blackcurrant sorbet

Christmas Pudding, Brandy Sauce

Selection of Fine Cheeses, Oat Cakes, Grapes, Celery, Chutney (£3.50 supplement)

A discretionary 12.5% service charge will be added to your bill