

# 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