

# Festive Menu

Pre-Order required

Available from 1<sup>st</sup> to 23<sup>rd</sup> December

This is ideal for smaller groups/couples who prefer more of a taster menu experience with a unique and creative twist.  
Extend your evening and join our Garden Room for a dance (£10pp supplement).

**Priced at £67.50 per person**

Cheese Straws & Olives  
Bread Rolls & Salted Butter

## Starters

Roasted Celeriac & Apple Soup, Chestnuts, Rosemary Oil  
Maple-cured Salmon, Douglas Fir Emulsion, Crispy Capers, Pickled Artichoke, Caviar  
Confit Duck Pressing, Kewpie Dressing, Crispy Quail's Egg, Sesame & Panko Crumb, Torched Orange  
Gorgonzola Mousse, Pickled Pear, Baby Beetroot, Radicchio, Pomegranate, Puffed Grains

## Mains

Roasted Turkey, Chestnut Stuffing, Sprout & Pulled Turkey Leg Vol-au-Vent, Red Cabbage Puree, Pigs in Blanket, Roast Potatoes, Cranberry & Bread Sauce, Turkey Jus  
Smoked Prawn & Spinach Stuffed Plaice, wrapped In Crispy Potato, Jerusalem Artichoke Puree, Parisian Vegetables, Vermouth Beurre Blanc  
Roasted King Oyster Mushroom, Celeriac Puree, Pickled Shimeji Mushrooms, Cavolo Nero, Roasted Garlic Dressing, Coolea Cheese, Potato Puff  
Braised Chuck Of Beef, Creamy Mashed Potato, Savoy Cabbage, Bacon Lardons, Roscoff Onion, Beer-Braised Carrot, Beef Fat Crumb

## Desserts

Our Christmas Pudding, Redcurrant Gel, Orange Sauce, Clotted Cream Ice Cream  
Chocolate Mousse, Malt Cake, Coffee Ice Cream, Caramel Crunch, Cherry Gel  
Rhubarb & Meadowsweet Custard Parfait, Honeycomb, Poached Rhubarb, White Chocolate  
English Cheese Board, Crackers, Grapes, Celery, Chutney (£8pp supplement)  
Teas & Coffees Served With Mini Mince Pies, Mixed Fruit & Nut Fudge

Pre ordering is required for this menu.

**Menu available from 1st December until 23rd December evenings.**

All dietary requirements catered for.  
Lunchtimes available for eight guests or more.

