

SIGNATURE EXPERIENCE

Arrive to a beautifully dressed festive table before taking your seat to enjoy a welcome glass of fizz and canapés followed by our 3 course festive menu with all the trimmings.

£55



CANAPÉS

- Dry aged roast beef**, horseradish crème fraiche *gf
- Whiskey and maple cured trout pâté**, dill, lemon *gf
- Smoked haddock croquette**, smoked herring caviar
- Oxford blue cheese mousse**, wild thyme and truffle honey v *gf
- Salt baked beetroot**, pumpkin purée, sorrel v *ve *gf

TO START

- Cauliflower velouté**, Jerusalem artichoke crisps, freshly grated Parmesan & chive v *gf
- Duck liver parfait**, truffle cream, confit onion purée, toasted brioche *gf
- Potted maple cured Chalk Stream trout**, horseradish crème fraiche, dill pickle & smoked caviar *gf
- Twice baked cheddar soufflé**, crispy leeks, truffled mornay v
- Pan seared king scallops**, pumpkin purée, confit new potatoes, crispy capers and sage gf - £5 supplement

MAIN EVENT

- Worcestershire free range turkey ballotine**, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy *gf
- 8-hour slow braised shoulder of beef bourguignon**, beef fat carrots, horseradish potato gf
- Winter mushroom risotto**, porcini crumb, baby watercress, freshly grated Parmesan *ve gf
- Miso cod**, fermented pepper mash, long stem broccoli, nasturtium leaf gf
- Whole baked Cornish sole**, wild mushroom butter sauce, new potatoes and chive gf - £8 supplement
- Venison haunch Rossini**, duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens *gf - £8 supplement

PERFECT SIDES

- Cauliflower cheese to share**, rich mornay sauce - £7.50 supplement
- Pigs in blankets** - £4.50 supplement
- Mulled wine braised red cabbage** ve gf - £4.50 supplement

DESSERTS

- Traditional Christmas pudding**, brandy butter *gf *ve
- Craquelin choux bun**, chocolate crèmeux, dulce de leche gelato, honeycomb, cocoa nibs v
- Glazed lemon tart**, blackberry sorbet, biscuit crumb v
- English sparkling wine and cherry trifle**, English custard, vanilla and kirsch
- Seasonal Cheese**: Cornish brie, mince pie, onion purée, fig and sultana toast v *gf

TO FINISH

- Warm mini mince pies** v

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request