

Christmas Fayre

Starters

Parsnip & Apple Soup

Parsnip Crisp, Olive Oil

Citrus Cured Sea Trout

Potato Salad, Chive Emulsion, Crispy Vermicelli

Goats Cheese Mousse

Beetroot Textures, Walnut Crumb, Balsamic Glaze

Chicken Liver Parfait

Chicken Fat Brioche , Orange Segments, Pickled Onion , Radish

Mains

Turkey & Bacon Ballantine

Cranberry Stuffing, Herbed Roast potatoes, Creamed Sprouts, Roasted Carrot, Turkey Jus

18hr Braised Beef

Duchess Potato, Roasted Shallot, Beef Fat Carrot, Bordelaise Sauce

Belly Pork

Beetroot Pomme Purée, Black Pudding, Honey & Mustard Roasted Parsnip

Pan Fried Sea Bass

Creamed Leeks, Potato Terrine

Wild Mushroom & Blue Cheese Wellington

Herb Roast Potatoes, Roasted Carrot, Vegetable jus

All Served with

Carrot + Swede Crush Sticky Red Cabbage, Creamed Sprouts + Chestnuts , Seasonal Green

Desserts

Christmas Pudding

Crème Anglaise, Redcurrant Syrup

Lemon + Poppyseed Cheesecake

Blueberry & Thyme Compote, Shortbread Crumb

Chocolate + Walnut Yule Log

Cherry Compote

Mulled Wine Poached Pear

Cinnamon Biscuit Crumb, Whipped Mascarpone

Bread + Butter Pudding

Crème Anglaise

Monday - Thursday £45

Friday + Saturday £49.95

Available for parties of 6 or more. A Discretionary Service Charge Of 10% Will Be Added To The Final Bill. Please Declare Any Allergens At The Time Your Pre-Order Is Submitted. Our Dishes + Prices Are Subject To Change Due To Availability. £10pp Nonrefundable Deposit Required To Confirm. Contact Reception For Full Terms + Conditions