



## Christmas Day & New Year's Eve Set Menu/ 99 per person

**Glass of Cava Brut Reserve on arrival**

**On the table: Focaccia and Whipped Butter to share (V)**

### Starters

Wild Mushroom Panna Cotta, Chestnut Puree , Tarragon Emulsion , Bread Crisp (VE)

Heritage Beetroot Salad, Goat's Cheese, Candied Walnut, Orange Gel (V) (GF)

Scallops Royale Crudo, Pickled Cucumber, Horseradish Snow, Trout Roe, Edible Flowers (GF) +3 Supplement

Smoked Mackerel Pate, Pickled Apple, Radish, Crisp, Dill Emulsion (GF)

Game Terrine, Picked Vegetable, Mulled Wine Gel, Toasted Brioche (GF)

### Mains

Searred Halibut Filet, Fondant Potato, Garden Peas, Mussel, Champagne Velouté (GF)

Honey Glazed Duck Breast, Truffles Croquet, Berry Jus (GF)

Mushroom & Spinac Wellington, Parsnip Puree, Broccoli, Vegetable Jus (V)

Beef Fillet , Truffles Potato Puree , Sprout, Mushroom Stuffed ,Red Wine Jus

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***Cheese Selection, Quince Jelly, Oatcakes To Share (GF)***

### Dessert

Caramel Cheesecake, Vanilla Ice Crea, Chocolate Tuille (V)

Vanilla Cream Brule, Short Bread

Red Currant Tart , White Chocolate Chantily, Coulis (V)

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### Sides to choose from

Braised Red Cabbage (Ve) **6** Organic Salad, Vinaigrette & Parmesan (V) (GF) **6.5**

Duck Fat Roasted Potatoes & Herbs (DF) (GF) **6** Tender Stem Broccoli, Almonds, Sea Salt (V) (GF) **6.5**

\*\* - Gluten Free upon request

A discretionary 12.5% service charge will be added to your bill, which goes directly to our team. Game may contain shot.  
We do not accept American Express.