



£90.00 per person

Amuse bouche

Starter

Parsnip soup, toasted hazelnuts, chive oil, sourdough
or
Poached trout, fennel salad, bitter leaves, buttermilk dressing
or
Duck terrine, port wine pears, pickled cucumbers, brioche

Main Course

(All mains served with sides of roasted potatoes, roasted carrots, Brussels sprouts and pigs in blankets)

Butternut squash and spinach wellington, caramelised onion sauce
or
Miso glazed monkfish, celeriac purée, pickled red beetroot
or
Venison haunch steak, salsa rossa and salsify
or
Sage and onion stuffed turkey, cranberry glaze, carrot purée and jus

Dessert

Christmas pudding, nut crumble, chestnut and brandy custard
or
Pear trifle, Frangelico sponge, orange custard
or
Baked Alaska, passion fruit, vanilla ice cream
or
European cheeses, chutney, crackers (£7.50 suppl.)

Petit fours

Please always inform your server of any allergies or intolerances before placing your order.. Detailed information on the fourteen legal allergens is available on request. All prices include VAT at 20% and a 15% discretionary service charge will be added to your bill.