

Le Menu De Noël 2022

THREE COURSES, COFFEE, MINI MINCE PIES
AND CHRISTMAS CRACKERS

£65

STARTERS

Butternut squash & rosemary soup with crumbled vegan feta (VG)

Celeriac risotto, Burford Brown egg & shaved black truffle (V)

Loch Duart salmon confit, keta caviar, pickled cucumber
& fennel seed wafers

Terrine de poulet presse, toasted brioche, spiced plum chutney

MAIN COURSES

Fillet of sea bass, on lobster and fennel risotto

Bronze Norfolk Turkey l'Escoffier, braised red cabbage, roasted parsnips,
rooftop rosemary potatoes, maple-glazed Brussels sprouts,
cranberry sauce

Slow cooked Seven hour Cumbrian Lamb with Dorset root vegetable and
potato tatin, cranberry & rosemary jus

Salt baked pumpkin steak, roasted cep & cannellini bean cassoulet, flat
leaf parsley pesto (Vg)

DESSERTS

Bûche de Noël au chocolat with Calvados crème fraiche

Christmas pudding with vanilla & salted caramel custard

Classic crème brûlée

Coffee, mini mince pies

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Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Dishes may be subject to changes according to product seasonality and availability

Le Menu Spécial de Noël 2022

FIVE COURSES, COFFEE, MINI MINCE PIES, CHOCOLATES
AND CHRISTMAS CRACKERS

£75

Cappuccino of winter vegetables and Parmesan shavings (V)

STARTERS

Crab and avocado cocktail, Marie Rose Sauce

Foie Gras terrine, toasted brioche, Bramley apple & sultana compote

Raviolo of baked goats' cheese with roasted beetroot & hazelnut salsa (V)

MAIN COURSES

Scotch halibut fillet, roasted broccoli puree, parmesan gnocchi, jus gras

Truffled Bronze Norfolk Turkey l'Escoffier, braised red cabbage, roasted
parsnips, rooftop rosemary potatoes, maple-glazed Brussels sprouts,
cranberry sauce

Royal estate Venison fillet with a caramelised onion crust, parsnip
mousseline, candied beetroot & Chanterelle mushrooms

Aged grass-fed English beef fillet on an Ox cheek Daube with carrot
dumplings, roasted artichokes & mustard greens

Celeriac and wild mushroom risotto with shaved truffle (V)

CHEESE

Colston Bassett stilton served with fig bread and fruit chutney

DESSERTS

Christmas pudding with vanilla & salted caramel custard

Armagnac crème brulèe with macerated medjoul dates

Slow baked pineapple with ginger & black pepper ice cream

Coffee, mince pies and chocolates

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