



## CHRISTMAS PARTY MENU

### *Starters*

JERUSALEM ARTICHOKE VELOUTÉ, crispy shallots, croutons, chives (Vg) (Av. Gf)

BAKED GOAT'S CHEESE TARTLET, red onion, balsamic glaze, mixed leaf & walnut salad (V)

WILTSHIRE HAMHOCK & CHICKEN TERRINE, pistachio, cranberry sauce, toasted sourdough (Av. Gf)

CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Gf)

### *Mains*

ASHDALE RUMP OF BEEF, potato & kohlrabi gratin, cavolo nero, celeriac, truffle oil, red wine jus (Gf)

BAKED FILLET OF COD, potato & leek fondue, brown shrimps & dashi velouté (Gf)

ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts, roast carrots, rosemary roast new potatoes and thyme jus (Av. Gf)

PAN-FRIED GNOCCHI, butternut squash, sage, kale, hazelnut butter (Av. Vg)

### *Puddings*

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

CHRISTMAS PUDDING, brandy butter, cranberries (V)

VALRHONA CHOCOLATE MOUSSE, orange shortbread (Gf) (V)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

### *Mince Pies*

*£60 per person including crackers for the table and mince pies to finish*

*Only available via pre-order*