



Christmas 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, only available through pre-order

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.