

28th December

Starters

Winter vegetable soup with root vegetable crisps

Duck and orange parfait with quince jelly, dressed baby watercress and toasted brioche



Main Course

Braised shoulder of lamb, served with fondant potato, roasted carrot, carrot puree, peas a la francaise with a mint jus

Roast cod, with a puy lentil ragout, roasted vine tomatoes

Cauliflower steak, with a puy lentil ragout, roasted vine tomatoes



Desserts

Rich chocolate and Guinness sponge pudding with vanilla ice cream

Mulled wine poached winter berry Eaton mess, vanilla cream, cinnamon meringue

Cheese Board

Selection of three cheeses with grapes, celery and chutney served at your table alongside savoury biscuits