



Festive Menu 2023

£60.00 per person

Starters

Celeriac velouté, slow cooked egg, hazelnuts (vg*)

(Wiltshire truffle 7 supplement)

Citrus cured salmon, horseradish, turnips, apple

Confit duck leg salad, beetroots, pear, chicory (vg*)

Toasted brioche, brie and truffle cream, confit onion, honey emulsion

Main course

Free range Suffolk turkey breast, sage and onion stuffing, smoked bacon
Served with roast potatoes, glazed parsnips, heritage carrots, Brussel sprouts, pigs in blankets

Slow cooked Yorkshire beef, parsnip puree, braised red cabbage

Chicken thighs, winter vegetables, brioche sauce, fermented blackcurrants

South Coast pollock, crab bisque, glazed carrots, citrus

Chestnut and balsamic risotto (vg*)

(Wiltshire truffle 7 supplement)

Dessert

Steamed Christmas pudding, vanilla custard, brandy butter

Lemon meringue tart, crème fraîche

Dark chocolate cremeux, coffee, Irish cream (vg*)

Clementine and gingerbread cheesecake, stem ginger ice cream

Petit fours

(5 supplement)

Black cherry bon bon and homemade mince pies