

# FESTIVE SET MENU

2 course menu £70

3 course menu £85

## STARTER

### SOFT BOILED CLARENCE COURT EGG

Fermented Barley, Celeriac & Chestnut with Black Truffle

### RILLETTE OF LOCH DUART SALMON

Pickled Cucumber, Crème Fraîche, N25 Caviar

### AGED LAKE DISTRICT FARM BEEF TARTARE

Matchstick Potatoes

## MAIN COURSE

### FILLET OF CORNISH BRILL

Mushroom & Hispi Cabbage, Romanesco Cauliflower,  
Champagne Velouté

### FREE RANGE NORFOLK BRONZE TURKEY

Sausage Stuffing, Pigs in Blanket, Roast Vegetables & Potatoes

### SALT BAKED & ROASTED CELERIAC

Miso Glazed Hen of The Wood Mushroom, Quinoa,  
Pine Nut & Herb Pesto

## DESSERT

### CHESTNUT & BLACKCURRANT MERINGUE

MILK CHOCOLATE, KUMQUAT & VANILLA YULE-LOG

SPECIALLY SELECTED CHEESE FROM LA FROMAGERIE

*Sample Menu*