



# FESTIVE SET MENU

1 December 2024 - 3 January 2025 | 3-Course £69 PP | 2-Course £59pp

## STARTER

Beetroot soup served with root vegetable crisps, dill infused plant-based cream

Confit duck terrine served with lightly toasted brioche bread, Winter salad, apple and raisin chutney

Citrus cured salmon, celeriac remoulade, apple gel, pickled kumquat, Avruga caviar

Charred leek, goat cheese and caramelised walnut tart

## MAIN COURSE

Beef cheek served with truffle mash potato, ceps mushrooms ragout, parsley oil

Pan roasted wild seabass, roasted tomato, hasselback potatoes, pink peppercorn beurre blanc

Turkey ballotine wrapped in bacon, sweet potato puree, Brussel sprouts, hazelnut and browned butter parsnip, cranberries jus

Roasted pumpkin and saffron risotto, shaved macadamia nuts

## DESSERT

Chestnut sphere , mascarpone crème , hazelnut ice cream

Panettone pudding, vanilla anglaise

Inclusive of tea, coffee and mince pies

