



WILLIAM IV

Christmas Feast

2 courses £20, 3 courses £25

Add ½ bottle of wine for £10 per person

Starters

Lightly smoked kabocha pumpkin soup, Notting Hill Pale Ale rarebit
on the side (v) (vg on request)

Mulled wine cured Loch Duart salmon, confit chestnuts and buttermilk blinis

Gressingham duck liver parfait, toasted walnut and Richmond Park honey
bread, prune and calvados chutney

Port Isaac brown crab and potato cake, pancetta and rosemary beurre blanc

Mains

Slow cooked Norfolk Black turkey breast, pressed celeriac and brussels sprout gratin,
Tamworth blankets and confit potatoes

Bouillabaisse fish stew, rouille, croutons, crispy fennel salad

Classic rare breed beef fillet wellington, fondant potato, madeira and truffle jus

Chestnut pancake filled with wild mushrooms and foraged herbs, walnut chard and
beetroot pesto (vg)

Puddings

Figgy pudding, plum semifreddo and hokey pokey

Mandarin and white chocolate blondie, bitter chocolate sauce and hazelnut brittle

Custard tart and espresso dates

Vale of Belvoir stilton, pickled grapes, carrot cake

Prosecco jelly (vg)