

FESTIVE FEASTING

SAMPLE MENU

Two courses £38

Three courses £52

To Start

Roast chestnut soup

with cider apples & fresh bread

Treacle cured Loch Duart salmon

with lemongrass ice cream, pickled cucumber & ginger

Pressing of mixed game & pistachio

with piccalilli, sourdough crumb, garlic & herb brioche

Roasted Burleigh Garden squash, kohlrabi & Jerusalem artichoke

with balsamic red onions, pumpkin seed & spiced maple dressing

Mains

Ballotine of free-range turkey

with confit potato fondant, pigs in blanket, cranberries, confit carrots & walnut purée

Slow cooked belly of Wiltshire pork

with berry tea marinated pork tenderloin, spiced red cabbage & caramelised apple purée

Pan fried filet of hake

with roast garlic puree, chorizo, tomato & mixed bean cassoulet

Liquorice braised ox cheek

with truffled mash, seasonal greens, bunched carrots & Forestiere sauce

Cavolo nero polenta

with aubergine caponata, heritage carrots, roscoff onions, pine nuts & sauce Jacqueline

Desserts

Duo of dark chocolate

with genoise gateaux, bitter chocolate mousse, berry sorbet & Burleigh honeycomb

Lemon & thyme treacle tart

with cranberry compote, mince pie ice cream & ginger bread crumb

Traditional Christmas pudding with brandy sauce

Plate of English cheeses (£5 supplement)

with grapes, celery, quince jelly & wafers

If you have any food allergies or intolerances, please let us know at the time of ordering.

We source locally and do not use genetically modified ingredients.