



£90.00 per person

Amuse bouche

Starter

Parsnip soup, toasted hazelnuts, chive oil, sourdough

or

Poached trout, fennel salad, bitter leaves, buttermilk dressing

or

Duck terrine, port wine pears, pickled cucumbers, brioche

Main Course

(All mains served with sides of roasted potatoes, roasted carrots, Brussels sprouts and pigs in blankets)

Butternut squash and spinach wellington, caramelised onion sauce

or

Miso glazed monkfish, celeriac purée, pickled red beetroot

or

Venison haunch steak, salsa rossa and salsify

or

Sage and onion stuffed turkey, cranberry glaze, carrot purée and jus

Dessert

Christmas pudding, nut crumble, chestnut and brandy custard

or

Pear trifle, Frangelico sponge, orange custard

or

Baked Alaska, passion fruit, vanilla ice cream

or

European cheeses, chutney, crackers (£7.50 suppl.)

Petit fours

Please always inform your server of any allergies or intolerances before placing your order.. Detailed information on the fourteen legal allergens is available on request. All prices include VAT at 20% and a 15% discretionary service charge will be added to your bill.