

£72.50 per person

Brown sourdough bread & butter

Starter

Roast parsnip velouté, vadouvan croutons and caramelized pear
or
Trout gravlax, wasabi crème fraiche, pickled beetroot and sorrel
or
Pork, lardo and prune terrine, Fabal beer mustard, cornichons and toasted brioche

Main Course

(All mains served with roast potatoes, braised red cabbage, creamed Brussel sprouts and almonds)

Salt baked celeriac, hen of the wood, cashew and chestnut cream, sourdough and marjoram crumb
or
Cod loin, roasted cauliflower and black kale, lemon and caper beurre noisette
or
Ballotine of turkey, pork and sage stuffing, parsnip purée, cranberry relish and turkey jus

Dessert

Christmas pudding, brandy custard and toasted chestnuts
or
Caramelized pineapple and lime pavlova, spiced rum, coconut Chantilly
or
Earl grey crème brulée with orange short bread
or
Selection of British cheeses, grapes, crackers and quince (£8.50 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.