

£92.50 per person

Brown sourdough bread & butter

Amuse bouche

Starter

Twice baked Colston Bassett soufflé, pickled celery, candied walnuts and apple
or
King prawns cocktail, white crab and lime mayo, little gem, avocado and lemon oil
(Add caviar Oscietra £15 suppl.)
or
Venison tartare, charcoal oil, St Ewes egg yolk, pumpkin seeds and
Kohlrabi charcoal crackers

Main Course

(All mains served with roast potatoes, braised red cabbage, creamed Brussels sprouts and almonds, pigs in blankets)

Roscoff onion tart tatin, confit Jerusalem artichokes, truffle mascarpone and chive oil
or
Confit halibut, glazed Hispi cabbage, chanterelles, mussels and dulce beurre blanc
or
Braised ox cheek, smoked carrots, tomato and bacon jam, bone marrow jus
Or
Ballotine of turkey, pork and sage stuffing, parsnip purée,
cranberry relish and turkey jus

Dessert

Christmas pudding, brandy custard, toasted chestnuts and red currant
or
Dark chocolate and whisky Crémeux, coffee caramel, nutmeg Chantilly and hazelnuts
or
Popcorn pannacotta, Granny Smith apple, caramel popcorn and popping candy
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.