



## FESTIVE MENU 1

3 COURSES FOR 60.00

### STARTERS

Forman's London cure smoke salmon, salad of Portland crab,  
soft herbs, apple and cucumber

Pumpkin soup, cep, ham and cheese toastie

Ragu of Highland venison, haggis pappardelle

### MAINS

(all with Chef's selection of side dishes)

Norfolk bronze turkey, honey roast ham, pistachio gin and cranberry  
stuffing, pigs in blankets

Whole grilled Dorset plaice, pink shrimp, capers and sea purslane

Braised feather blade, cauliflower puree, creamed wild mushrooms  
and winter truffle

Beetroot risotto, golden cross, pickled pear and toasted hazelnuts

### PUDDINGS

Sticky date pudding, quince, toffee sauce and clotted cream

Chocolate yule log and clementine sorbet

Bramley apple and winter fruit crumble, oats, almonds  
and English custard

Tea or coffee served with mini mince crumbles

Add chef's selection of canapés for 15.00

*Be sure to inform your server if you have any allergies  
A discretionary 12.5% service charge will be added to your bill.*

## FESTIVE MENU 2

3 COURSES FOR 80.00

### STARTERS

Celeriac soup, port glazed pheasant, chestnuts and roasted cep

Beef carpaccio, truffle dressing and artichokes

Curry spiced scallops, cauliflower puree and Granny Smith apple

### MAINS

(all with Chef's selection of side dishes)

Three bird roast goose, duck fat roasties, gin and cranberry sauce

Duo of beef, fillet and daube, fondant potato, carrot puree and  
ragout of wild mushrooms

Fillet of wild halibut, braised leeks, crab, mussels, pink shrimps, sea  
vegetables and shellfish sauce

Red onion tatin, salt baked beetroot, goat's cheese and toasted  
hazelnuts

### PUDDINGS

Christmas plum pudding, brandy sauce

Chocolate yule log and clementine sorbet

Bramley apple and quince crumble

British cheese board with chutney

Tea or coffee served with mini mince crumbles

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