

Festive Set Menu

Starter

Smoked - Maple Cured Salmon *

Seaweed | Cucumber | Caviar | Horseradish
Oyster Emulsion | Dill

Celeriac Velouté (v)

Fennel Jam | Pickled Celeriac | Lemon

Chicken Leg Pressing

Mushroom | Grape
Sourdough Crisp

Truffle - Honey Whipped Goat's Cheese (v)

Beetroot Textures | Horseradish
Pistachio | Celery Leaves

Main

Cod *

Shrimps | Turnip | Kale | Mash Potato

Turkey Ballotine Wrapped in Pancetta *

Pork Stuffing | Brussels Sprouts | Carrot
Parsnip | Cranberry | Château Potato

Guinea Fowl *

Forest Mushroom | Carrot | Apple
Tarragon | Cider | Fondant Potato

Charred Baby Aubergine (v)

Goat's Curd | Mixed Grains
Salt Baked Root Vegetables

Dessert

Fresh Fruit Platter *

Melon | Pineapple | Grapes
Mulled Wine Sorbet

Dark Chocolate & Cherry Mousse

Mulled Wine Gel | Cherry Compote

Vanilla Panna Cotta

Cranberry Compote | Ginger Tuile | Blackberry

Christmas Pudding

Hazelnut Biscotti | Baileys Anglaise

Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Quince Jelly
Artisan Biscuits | Grapes | Celery
Barkham Blue, Oxford Blue, Wigmore,
Rosary Ash, Waterloo, Spenwood,
Tunworth, Cropwell Bishop Stilton

Two courses, £25.95

Three courses, £30.95

* - Gluten Free | (v) - Vegetarian

All items may contain traces of Nuts.

If you have any concerns please contact your waiter.
The menu price is per person and is inclusive of VAT at
the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the
premises & may take up to 20 minutes per course to prepare.