



# Festive Menu

## Starter

### Smoked - Maple Cured Salmon

Cucumber | Horseradish  
Oyster Emulsion

### 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

Pork Stuffing | Brussels Sprouts | Carrot  
Parsnip | Chateau 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 and Cherry Mousse

Mulled Wine Gel | Cherry Compote

### Vanilla Panna Cotta

Cranberry Compote | Ginger Tuile | Blackberry

### Christmas Pudding

Hazelnut Biscotti | Baileys Anglaise

(v) No Meat or Fish. \* Gluten Free.

Nut Allergy - all items listed may contain traces of nuts.

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