



PARTY NIGHT

Starters

Ham

Terrine of ham hock, piccalilli, egg yolk, sourdough crouton

Salmon

Cured salmon, nori, buttermilk, rye

Parsnip

Parsnip velouté, prune, hazelnut

Venison

Venison tartare, caviar, hon shimeji
(£10 supplement)

Mains

Turkey

Roasted turkey, traditional trimmings

Sea bass

Grilled sea bass, shellfish risotto, sea herbs, bisque

Nut roast

Nut roast pithivier, creamed cabbage, caramelised garlic, leek



Beef

Roasted beef sirloin, rosti potato, mushroom duxelles, truffle, maderia

Desserts

Christmas pudding

Treaditional Christmas pudding, brandy butter, clotted cream

Lemon

Lemon tart, blackberries, meringue

Cheese

Selection of three cheeses, crackers, quince, grapes

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish
Please state any dietary requirements when choosing your menu