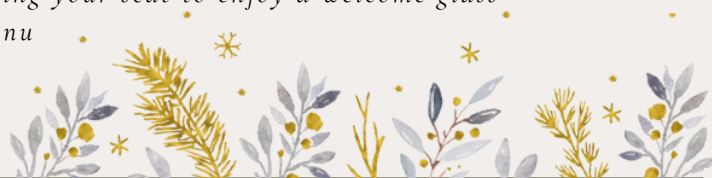


SIGNATURE EXPERIENCE

Arrive to a beautifully dressed festive table before taking your seat to enjoy a welcome glass of fizz and canapés followed by our 3 course festive menu with all the trimmings.

£65



CANAPÉS

- Dry aged roast beef**, horseradish crème fraiche **gf*
- Whiskey and maple cured trout pâté**, dill, lemon **gf*
- Smoked haddock croquette**, smoked herring caviar
- Oxford blue cheese mousse**, wild thyme and truffle honey *v *gf*
- Salt baked beetroot**, pumpkin purée, sorrel *v *ve *gf*

TO START

- Cauliflower velouté**, Jerusalem artichoke crisps, freshly grated Parmesan & chive *v *gf*
- Duck liver parfait**, truffle cream, confit onion purée, toasted brioche **gf*
- Potted maple cured Chalk Stream trout**, horseradish crème fraiche, dill pickle & smoked caviar **gf*
- Twice baked cheddar soufflé**, crispy leeks, truffled mornay *v*
- Pan seared king scallops**, pumpkin purée, confit new potatoes, crispy capers and sage *gf - £5 supplement*

MAIN EVENT

- Worcestershire free range turkey ballotine**, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy **gf*
- 8-hour slow braised shoulder of beef bourguignon**, beef fat carrots, horseradish potato *gf*
- Winter mushroom risotto**, porcini crumb, baby watercress, freshly grated Parmesan **ve gf*
- Miso cod**, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*
- Whole baked Cornish sole**, wild mushroom butter sauce, new potatoes and chive *gf - £8 supplement*
- Venison haunch Rossini**, duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens **gf - £8 supplement*

PERFECT SIDES

- Cauliflower cheese to share**, rich mornay sauce - *£7.50 supplement*
- Pigs in blankets** - *£4.50 supplement*
- Mulled wine braised red cabbage** *ve gf - £4.50 supplement*

DESSERTS

- Traditional Christmas pudding**, brandy butter **gf *ve*
- Craquelin choux bun**, chocolate crèmeux, dulce de leche gelato, honeycomb, cocoa nibs *v*
- Glazed lemon tart**, blackberry sorbet, biscuit crumb *v*
- English sparkling wine and cherry trifle**, English custard, vanilla and kirsch
- Seasonal Cheese**: Cornish brie, mince pie, onion purée, fig and sultana toast *v *gf*

TO FINISH

- Warm mini mince pies** *v*

(v) vegetarian dish | (ve) vegan dish | (*ve) can be adapted to vegan on request
(gf) gluten free | (*gf) can be adapted to gluten free on request