



December 2024 Festive Menu

Starters

Jerusalem Artichoke Soup, Hazelnut Pesto, Chive Oil
Salmon Crudo, Orange, Ginger, Pomegranate, Endive
Braised Blade of Beef Croquette, Truffled Swede Purée, Pickled Shimeji Mushrooms

Mains

Roasted Turkey Breast, Pig's in Blanket, Red Current Jus
served with Roast Potatoes, Maple Glazed Parsnip, Brussel Sprout & Almond Fricassee

Celeriac Schnitzel, Creamed Sprouts, 63° Poached Egg, Chestnut, Truffle
Clementine Glazed Duck Leg, Mash, Sticky Braised Red Cabbage
Pan Fried Sea Bream, Cannellini Stew, Tiger Prawn, Sea Herbs

Puddings

Warm Traditional Christmas Pudding, Brandy Butter, Custard
Apple & Blackberry Compote, Vanilla Crème Diplomate, Almond Crumble
Dark Chocolate & Bourbon Cremeux, Milk Chocolate Mousse, Hazelnut Praline

2 Courses - £35.50

3 Courses - £44.50

Available from 26th November till 21st December 2024

Excluding Sunday & Monday for lunch & supper

£ 10pp deposit required to secure booking

Tables of 6 or more | Pre-order required 10 days in advance of booking

*Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask.
An optional service charge of 12.5% is added to your bill.*