

FESTIVE SET MENU

3 courses £95

(Sample menu - subject to change)

Tête de Moine (v) 680 kcal

Tête de Moine cheese, preserved cherry, heritage beetroots, crispy kale, lavosh

Tarte Tatin (vg) 166 kcal

Thyme roasted celeriac tarte tatin, black garlic, lamb lettuce, pumpkin seed granola

Smoked Salmon 247 kcal

Oak-smoked salmon, lime, dill & capers, crème fraîche, Melba toast, Avruga caviar

Venison 201 kcal

Hand-cut venison tartare, maitake mushroom, cured egg yolk, smoked buttermilk dressing

Turkey 1776 kcal

*Roasted ballotine of Norfolk turkey, veal & chestnut stuffing,
honey-glazed carrot, roast potatoes, truffled Albufera sauce*

Pork Cutlet 1581 kcal

Rare breed pork cutlet, fennel salami crust, black pepper purée, Cumberland sauce

Salmon 908 kcal

Confit Loch Duart salmon, Douglas fir, parsnip purée, William's pear, tarragon

Gnocchi (v/vg) 803 kcal

Rice flour gnocchi, caramelised Jerusalem artichoke, wild mushroom, black truffle, sage

Wellington 1740 kcal

(supplement £20)

Black Hereford beef fillet wellington, mushroom duxelles, puff pastry, sauce Perigourdine

Green beans (v/vg) 8 / Pommes frites (vg) 7 / Potato Mousseline (v) 6 / Leaf salad (v) 6

Mocha Brûlée (v) 827 kcal

Coffee and chocolate infused crème brûlée, madeleines

Christmas pudding (v) 418 kcal

Traditional Christmas pudding, brandy cream, cinnamon ice cream

Chocolate Fondant (v) 569 kcal

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

Pineapple (v/vg) 511 kcal

Vanilla & all Spice poached pineapple, pear compote, banana & passion fruit sorbet

Petit Fours 74 kcal

Mini mince pies

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

15% service charge will be added to your bill. Prices include VAT.