



## 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

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### **Petit Fours 74 kcal**

Mini mince pies