- 14 HILLS -



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 fraiche, 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 coefiac 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. Adults need around 2000 keal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAI. Please note that we are acabless restaurant.