



Christmas Menu

Set Menu A £50

ROASTED PARSNIP SOUP *with goat's cheese fritter and herb oil drizzle*
HOMEMADE TURKEY BALLOTINE *wrapped in pancetta with fondant potato, chestnut stuffing, pigs in blankets, and maple roast parsnips & carrots*
VEGAN TOFU RISOTTO, *porcini mushroom truffle oil (VG)*
CHRISTMAS PUDDING *with brandy crème Anglaise*

Menu B £60

Starters

ROASTED PARSNIP SOUP *with goat's cheese fritter and herb oil drizzle*
DUCK LIVER PÂTÉ *with chutney and warm brioche*
SMOKED HALIBUT *with a zesty key lime dressing and micro herbs*

Mains

SEA BASS *with new potatoes, samphire & Taragon butter sauce*
GRILLED NEW YORK STRIP *10(oz) peppercorn sauce (supplement £10)*
HOMEMADE TURKEY BALLOTINE *wrapped in pancetta with fondant potato, chestnut stuffing, pigs in blankets, and maple roast parsnips & carrots*
FIVE-SPICED GRESSINGHAM DUCK BREAST *with buttery koffmann cabbage and a rich pan jus*
VEGAN TOFU RISOTTO, *porcini mushroom truffle oil (VG)*

Dessert

CHRISTMAS PUDDING *with brandy crème Anglaise*
PANNA COTTA *with poached pear*
CHOCOLATE BROWNIE *with pistachio ice cream*



NB. Set menu A and menu B cannot be mixed and matched.
Please advise your server of any allergies you may have.
The above prices include VAT.
A discretionary service charge of 12.5% will be added to your bill.