

Festive Menu

Pre-Order required

Available from 1st to 23rd December

This is ideal for smaller groups/couples who prefer more of a taster menu experience with a unique and creative twist.
Extend your evening and join our Garden Room for a dance (£10pp supplement).

Priced at £67.50 per person

Cheese Straws & Olives
Bread Rolls & Salted Butter

Starters

Roasted Celeriac & Apple Soup, Chestnuts, Rosemary Oil
Maple Cured Salmon, Douglas Fir Emulsion, Crispy Capers, Pickled Artichoke, Caviar
Confit Duck Pressing, Kewpie Dressing, Crispy Quail's Egg, Sesame & Panko Crumb, Torched Orange
Gorgonzola Mousse, Pickled Pear, Baby Beetroot, Radicchio, Pomegranate, Puffed Grains

Mains

Roasted Turkey, Chestnut Stuffing, Sprout & Pulled Turkey Leg Vol au Vont, Red Cabbage Puree, Pigs In Blanket, Roast Potatoes, Cranberry & Bread Sauce, Turkey Jus
Smoked Prawn & Spinach Stuffed Plaice, Wrapped In Crispy Potato, Jerusalem Artichoke Puree, Parisian Vegetables, Vermouth Beurre Blan
Roasted King Oyster Mushroom, Celeriac Puree, Pickled Shimji Mushrooms, Cavolo Nero, Roasted Garlic Dressing, Coolea Cheese, Potato Puff
Braised Chuck Of Beef, Creamy Mashed Potato, Savoy Cabbage, Bacon Lardons, Roscoff Onion, Beer Braised Carrot, Beef Fat Crumb

Desserts

Our Christmas Pudding, Red Currant Gel, Orange Sauce, Clotted Cream Ice Cream
Chocolate Mousse, Malt Cake, Coffee Ice Cream, Caramel Crunch, Cherry Gel
Rhubarb & Meadowsweet Custard Parfait, Honeycomb, Poached Rhubarb, White Chocolate
English Cheese Board, Crackers, Grapes, Celery, Chutney (£8 per person supplement)
Teas & Coffees Served With Mini Mince Pies, Mixed Fruit & Nut Fudge

Pre ordering is required for this menu.

Menu available from 1st December until 23rd December evenings.

All dietary requirements catered for.

Lunchtimes available for eight guests or more.

