



## FESTIVE MENU

### STARTERS

*Tiger prawn cocktail,  
bloody Mary sauce, melon*

*Roasted celeriac, white truffle soup,  
toasted chestnut*

*Ham hock and pea terrine,  
fine piccalilli, honey,  
mustard & dill dressing, brioche*

### MAIN COURSES

*Porcini Cod,  
white bean cassoulet,  
Romanesco , corriander oil*

*Slow roasted turkey roulade,  
duck fat fondant potatoes, roasted  
vegetables, red cabbage, pig in blankets,  
seasonal greens, bread &  
cranberry sauces, jus*

*Braised cauliflower steak,  
pickled carrots in festive spices,  
healthy cracking, coconut,  
and cumin emulsion (v) (gf) (df)*

### DESSERTS

*Christmas pudding,  
brandy butter,  
glazed cherry*

*Cinnamon brulee tart,  
charred nectarines*

*Cheese selection, grapes,  
crackers and chutney*

Please always inform us of any allergies as not all ingredients can be listed.  
Detailed allergen & nutritional information is available on request.  
A discretionary 12.5% service will be added to your final bill.

(v) Vegetarian (gf) Gluten Free (vg) Vegan (agf) Adaptable Gluten Free (df) Dairy Free

