

Christmas Tasting Menu

Roast Chestnut + Mushroom Soup

Duxelle. Chestnut + Truffle

Boundary Line Chardonnay – Australia

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**Cured Salmon**

Cucumber, Kohlrabi, Salmon Roe + Buttermilk

*Tramari Primitivo Rose – Italy*

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Old Winchester Cheese Soufflé

Chive + Parmesan Cream Sauce

Cantina Bernardi Prosecco – Italy

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**Pan Fried Cod Loin**

Potato Fondant, Tenderstem Broccoli, Paprika Emulsion +  
Almond

*Plaigne, Beaujolais Villages - France*

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Pan Roast Fillet of Beef

Pomme Puree, Roast Heritage Carrot Fondant, Spinach, Cheek
Croquette + Jus

Domaine De Carabiniers, Côte Du Rhône- France

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**Dark Chocolate Ganache**

Blood Orange, Chocolate Sponge + Vanilla Mascarpone

*Baros LBV Port – Portugal*

Tasting menu - £65.00 pp

Pairing wines - £30.00 pp