

## December a la Carte Menu

### Starters

#### **Spiced Parsnip Soup**

Apple ~ Sourdough Croutons

#### **Gin Cured Salmon**

Pink Grapefruit ~ Radish ~ Dill Mayonnaise ~ Bread Crisp

#### **Chicken + Duck Liver Parfait**

Red Onion Marmalade ~ Shallot ~ Brioche

#### **Whipped Goats Cheese**

Salt Baked Beetroot ~ Fig ~ Toasted Hazelnuts

### Main Courses

#### **Pan Roasted Pheasant**

Sprouts + Pancetta ~ Glazed Parsnip ~ Cocotte Potato ~ Bread Sauce ~ Game Jus

#### **Sirloin of Beef**

Oxtail Croquette ~ Cream Potato ~ Chestnut Mushroom ~ Shallot ~ Carrot ~ Kale ~ Jus

#### **Pork Tenderloin**

Citrus Pork Belly, Pomme Anna, Turnip, Carrot + Swede Crush ~ Chard ~ Jus

#### **Pan Fried Cod**

Bouillabaisse Sauce ~ Mussels ~ Fennel ~ Saffron Potatoes ~ Rouille

#### **Jerusalem Artichoke Gnocchi**

Chestnuts ~ Artichoke Crush ~ Sage ~ Roast Artichoke ~ Chard

#### **Sides all £4.50**

Sprouts, Chestnut + Bacon ~ Duck Fat Roast Potatoes ~ Rocket, Truffle + Parmesan Salad

Buttered Savoy + Pancetta ~ Hand Cut Chips ~ Honey + Mustard Pigs in Blankets

### Desserts

#### **Christmas Pudding Strudel**

Almond Crème Pâtissière ~ Clotted Cream Ice Cream

#### **Black Forest Gateau**

Cherry Gateaux Opera ~ Kirsch Soaked Cherries ~ Cherry Sorbet

#### **Orange + Vanilla Panna Cotta**

Clementine ~ Blood Orange Sorbet

#### **Selection of British Cheese**

Quince ~ Pickled Walnut Chutney ~ Compressed Celery ~ Peter's Yard Crackers

**2 courses £32.00**

**3 courses £39.50**

\*Menus Subject to Change Depending on Availability\*