

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

Roast Turkey

Duck Fat Roasties ~ Apricot Stuffing ~ Sprouts + Pancetta ~ Glazed Parsnip ~ 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 ~ 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