



CHRISTMAS MENU

£130 per guest

STARTERS

Spiced parsnip & apple soup, blue cheese beignet

Gin-cured salmon, pickled fennel salad

Roasted heritage beets, feta, walnuts **VG**

Duck liver parfait, sour cherry, brioche toast

MAINS

Wild mushroom, shallot tart tatin, celeriac & truffle **VG**

Roast turkey, all the trimmings

Pan-fried wild halibut, saffron, leek & potato

Fillet of beef Wellington, dauphinoise, port jus

DESSERTS

Christmas pudding, brandy sauce **VG**

Baked vanilla cheesecake, mulled wine berry compote

Blackberry & sherry trifle

White chocolate crèmeux, raspberry

Cheese for the table, crackers, chutney, grapes

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team