

Christmas Season Dinner £37.50 per person

White onion & thyme soup with parmesan crackling

Slow poached sea trout, baby candied beetroots, blood orange gel & micro watercress

Confit pheasant terrine, soft boiled quail egg, celeriac & bacon remoulade

Goats cheese mousse, mulled wine gel, crisp pain d'epice, poached pear and beetroots

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Gressingham turkey breast, chestnut & sage stuffing, roasted potatoes, root vegetables & thyme roasting jus

Slow cooked blade of beef, smoked mash potatoes, glazed carrots, crisp pancetta & Savoy cabbage with red wine jus

Pan fried stone bass, baby leeks, mussel fricassée & samphire

Wild mushroom & truffle risotto, watercress & roasted hazelnuts

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Traditional Christmas pudding, brandy butter & vanilla crème anglaise

Baileys crème brulée, coffee gel & five spice shortbread

Peanut butter iced parfait, salted caramel popcorn & vanilla poached apples

A selection of British cheese, fig jam, celery, grapes and oat biscuits