



Christmas 2018 - For tables of 8 +

2 Courses £22 / 3 Courses £28

Starters

(V) Jerusalem artichoke soup with soft herbs and truffle oil, home made bread

Pigeon, pancetta, beetroot, onion puree

Vodka and beetroot cured salmon, rye crisps, pickled beetroot and watercress

Curried potted shrimp with coriander and cucumber relish, toast

(V) Radicchio, pears, hazelnuts, watercress and blue cheese dressing

Mains

(V) Roasted celeriac and chestnut pithivier, fondant salsify, Jerusalem artichoke puree, Brussel sprouts, cranberry and port sauce

Halibut, brown shrimps, café de Paris butter, bean puree and kale

Turkey, pigs in blankets, stuffing, roasted potatoes, seasonal vegetables (only available on pre-order)

Venison, Anna potato, braised red cabbage, celeriac puree and crisps

Pheasant breast, Brussel sprouts, chestnuts, pomme puree and pheasant leg sausage roll

Desserts

Coffee bavaois, honey madeleines, candied pecans

Chocolate fondant, salt caramel, brown butter ice cream

Christmas pudding, brandy butter and pouring cream

Cranberry crème brulee and cinnamon biscuit

Stilton served with apple, celery, oatcakes, chutney

Classic Affogato – A scoop of vanilla ice cream with an espresso shot

Boozy Affogato – A Classic Affogato with a shot of hazelnut liqueur

Selection of home made ice cream or sorbet (3 scoops)

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Filter coffee or English breakfast tea