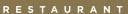




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Available for December 2020

**Appetisers** 

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Smoked Scottish salmon Heritage beetroot and horseradish

Fine tart of goats cheese Poached pears, shallot marmalade, mulled wine reduction

Warm croquette of Gressingham duck Butternut squash, caramelised orange, five spice jus

Open ravioli of Kohlrabi (Vg)
Aubergine, pequillo peppers and pine nuts

Shellfish Bisque Prawn toast and Thai basil

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RESTAURANT





Available for December 2020

Mains

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Slow cooked short rib of beef Grain mustard mash, chestnut mushrooms and glazed baby onions

Seared fillet of Seabass
Crushed potaces, slow cooked fennel, keta caviar, vanilla sauce

Traditional roasted Turkey
Fondant potato, Brussel sprouts, pork stuffing, chestnuts,
glazed carrots and traditional sauces

Curry spiced puy lentils (vg)
Seared new potatoes, carrots and coriander

Risotto of seasonal mushrooms (v)

Jerusalem artichoke crisps, baby spinach and parmesan

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RESTAURANT



## ••• PRE CHRISTMAS MENU •••

Available during December 2020

Desserts

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Chocolate caramel mousse Stem ginger and pear sorbet

'Winter Garden' Christmas pudding Poached cranberries and Cognac sauce

Steamed lemon sponge
Mandarin compote, crème fraiche ice cream

Coconut milk panna cotta (vg)

Compressed Pineapple and mint

Selection of British cheeses
Pear and raisin chutney, quince paste and lavash crisp bread

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£55 per person

3 courses menu inclusive of one glass of prosecco house water and coffee

