

PRE CHRISTMAS SET MENU

Appetisers

Smoked Scottish Salmon

Preserved cucumber, horseradish, capers and shallot cream

Roasted Jerusalem Artichokes (Vg)

Purée, black truffle, dressed lambs lettuce

Heritage Beetroot (V)

Salt baked and pickled, Crottin goat's cheese, candied walnuts

Warm Croquette of Gressingham Duck

Butternut squash, caramelised orange, five spice sauce

Shellfish Bisque

Cornish crab toast and Thai basil

Main Courses

Slow Cooked Short Rib of Beef

Mashed potato, chestnut mushrooms, baby onions, grain mustard sauce

Pan Roasted Fillet of Cod

Crushed new potatoes, slow cooked fennel, keta caviar, vanilla sauce

Traditional Roasted Turkey

Fondant potato, Brussel sprouts, pork stuffing, glazed carrots and traditional sauces

Roasted Miso Spiced Aubergine (Vg)

Charred broccoli, pine nut and pomegranate couscous, carrot and ginger sauce

Risotto of Butternut Squash (V)

Baby spinach, chestnuts and parmesan

Desserts

Valrhona Chocolate and Caramel Mousse

Stem ginger Chantilly cream, pear gel

'Winter Garden' Christmas Pudding

Cognac sauce

Steamed Lemon Sponge

Orange compote, crème fraiche ice cream

Roasted Plums with Honey and Star Anise (Vg)

Pistachio bakewell, chocolate sorbet

Selection of British Cheeses

Apple chutney, quince paste and crisp bread

£68

Included a glass of Champagne, coffee and petit fours

If you require further information on food allergens, please ask one of our team members.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.