



FESTIVE MENU

Three courses £62.50

STARTERS

CHICKEN LIVER PARFAIT

Grape Purée | Fermented Grape | Toast

ROASTED SCALLOPS

Chestnut | Watercress | Sweetcorn | Maple-Glazed Bacon

SALT-BAKED CELERIAC

Horseradish Cream | Wild Mushroom

MAINS

Served with traditional accompaniments

VENISON

Quince | Mushroom

STUFFED TURKEY

Pork & Chicken Stuffing | Fermented Cranberry | Pumpkin | Jus

WINTER WELLINGTON

Chestnut | Squash | Spinach | Blue Cheese Sauce

DESSERTS

RUM & RAISIN PUDDING

Frangelico Anglaise | Brandy Gel | White Chocolate

WHITE CHRISTMAS

Coconut | Golden Raisin | Pear

All prices include VAT. A discretionary 12.5% service charge will be added to the bill. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.