



**WILD HEART**

by Garry Hollihead

*christmas*

**THREE-COURSE**

**£60 PER PERSON**

**STARTERS**

**Severn and Wye Smoked Salmon**

*Dressed crab, crème fraiche and sweet cucumber*

**Beef Carpaccio**

*Wasabi dressing and pickled beetroots*

**Roast Butternut Squash Soup**

*Goats curd and pistachio*

**MAINS**

**Free Range Norfolk Bronze Turkey with Chestnut**

**Apple and Golden Raisin Stuffing**

*Roast potatoes and seasonal winter vegetables, and fresh cranberry sauce*

**Roast Cod, Delicia Squash and Red Wine Risotto**

*Bouillabaisse and pernod velouté*

**Cherry Vine Tomato Tart, Smoked Aubergine**

*Red onion marmalade and wild rocket tempura*

**DESSERTS**

**Plum Pudding and Armagnac Sabayon**

*Sugared red currants*

**Textured Chocolate Fudge Tart**

*Madagascan vanilla ice-cream and honeycomb*

**Selection of Artisan Cheese**

*Quince, grapes, celery and selection of biscuits and crackers*

As allergens are present in our kitchen and some ingredients "may contain" warnings, we cannot guarantee menu items will be completely free from an allergen.  
A discretionary 12.5% service charge will be added to your final bill

