



CHRISTMAS PARTY MENU

3 Courses for £59 per person

Add a glass of Laurent Perrier Champagne for £10 pp

STARTERS

Whipped chicken liver parfait with black cherry, pickled shallot & toasted brioche

Beetroot & apple tartare with beetroot ribbons, pickled mustard seeds,
goat's curd & fennel (v) (pb option available)

Roasted celeriac soup with apple & toasted buckwheat (pb)

Cured salmon with smoked salmon rillete & horseradish buttermilk

MAINS

Usk Vale turkey breast with all the trimmings, pigs in blankets & cranberry sauce

Pan roasted stone bass with crispy potato, brown shrimp salad & sauce vierge

Roasted butternut squash ravioli with butter sauce, goat's cheese, roasted squash & pumpkin seeds (v)

Venison loin with braised faggot, cavolo nero, sweet potato terrine, blackberries & jus

Wild mushroom polenta with artichokes, pickled walnut pesto & radicchio (pb)

PUDDINGS

Dark chocolate delice with sour Morello cherries, crème fraîche & coco nib tuille (v)

Mandarin tart served with Madeira redcurrants, charred mandarin & vanilla crèmeux (pb)

Sticky toffee Christmas pudding with toffee sauce & spiced rum butter ice cream (v)

Baron Bigod cheese with date & walnut cake, grape & pickled celery

ADD A SELECTION OF CHEESES FOR £10 pp

served with spiced plum & orange chutney, grapes, celery, watercress & artisan crackers

PETIT FOURS (gf/pb)



Kyrah Henry
Head Chef

Allergen Info



A 12.5% service charge is added to your bill for all dining bookings

If you have an allergy please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens
(v) vegetarian (pb) plant based