



GREAT EXHIBITION

4 Courses - £98

Cauliflower & Shitake Soup (vgo, gfo)

Roasted cauliflower soup, shitake mushroom, crouton

Confit Duck Rillette

Duck leg, duck fat & thyme with sourdough & blackberry compote

Caramelised Walnut and Goat Cheese Tart

Goat's cheese, sweet caramelised red onions, caramelised walnuts w/ balsamic glaze

Garlic Chilli Butter Prawns

Whole shell-on prawns, garlic chilli butter, lemon dressing, w/ sourdough bread

Sirloin of Beef (gf)

Roast beef, wild mushrooms, brandy, parsnip puree

Bronze Turkey (gf)

Turkey crown, roasted shallot, pancetta crisp, chestnut crumb

Chef's Wellington (vgo)

Puy lentil, golden beetroot, kale & chestnut pesto

All above served with roast potatoes, seasonal greens, spiced red cabbage, maple-roast parsnips & gravy with a side of roasted sprouts & pigs in blankets

Pan-seared garlic butter seabass with prawns

crushed New Jersey potatoes, chives, capers, stemmed broccoli, garlic butter, lemon parsley sauce

Christmas Pudding (n, vgo, gfo)

Sherry custard, candied pecans, gingerbread crumb

Chocolate & Orange Fondant

Dark chocolate & Cointreau pudding with a molten centre, clotted cream

Cheese Board

Stilton, Camembert, goats cheese,

All desserts will be followed by complimentary coffee and mince pie

If you have any allergies, dietary requirements or menu enquiries, please ask a member of staff and we'll do our best to accommodate. All items are subject to availability.

vg – Vegan, v – Vegetarian, gfo – Gluten free option, vgo – Vegan option, n - contains nuts