

# Festive

## STARTERS

### **Chestnut & Carrot Soup**

*Chestnut Crumble with White Truffle Oil*

(D, C, N)

### **Wild Mushroom & Liver Terrine**

*Caramelised Peach, Rustic Brioche Croutons & Aged Balsamic Reduction*

(C, E, M, S, G)

### **Kale & Pomegranate Salad with Goat Cheese**

*Kale, Pomegranate, Cherry Tomato, Cucumber, Goat Cheese & Passion Fruit Dressing, Seasonal Leaf & Honey*

(D, G, M)

## MAIN COURSES

### **Honey Mustard Marinated Turkey**

*Roasted Winter Vegetables: Potatoes, Carrots, Parsnips, Brussel Sprouts, Yorkshire Pudding & Gravy*

(D, C, E, G, M)

### **Wild Mushroom Wellington**

*Truffle Potato Puree, Caramelised Onion, Tender Stem Broccoli, Rosemary Jus*

(C, G, VG)

### **Lemon Grilled Seabass**

*Carrot Puree, Roasted Potato, Tender Stem Broccoli, Beurre Blanc*

(F, D, S)

## DESSERTS

### **Classic Christmas Pudding**

*Brandy Sauce served with Glazed Cherries*

(D, E, G)

### **Chocolate & Coconut Tart**

*Fresh Berries & Belgium Chocolate Crumble*

(D, G)

### **Bluberry Cheesecake**

*Ganache Drizzle & Cherry Compôte*

(D, E, G)

## MINCE PIES, TEA AND COFFEE INCLUDED

# £65

per adult

D-Dairy | F-Fish | G-Gluten | E-Egg | N-Nut | S-Sulphite | M-Mustard | C-Celery | VG-Vegan

If you have any dietary requirements please let your server know. All Prices are Inclusive of VAT.  
A discretionary 12.5% Service charge will be added to your final bill.