

FESTIVE RESTAURANT MENU

3 Course Set Menu £45 per guest

STARTERS

Celeriac & Artichoke Soup

Roasted Chestnuts, Truffle Cream

Guinea Fowl & Corn-fed Chicken

Terrine, Pistachio, Apricot Fruit Chutney

Gin & Beetroot Cured Salmon

Heritage Beetroot, Sea Asparagus, Seaweed Cracker

Pumpkin Tortellini

Granola Crumble, Sage Butter, Citrus Mascarpone

MAINS

Wild Seabass

Cornish Crab & Saffron Risotto, Fennel Samphire & Shellfish Sauce

Hereford Beef

Roasted Striploin, Braised Ox Cheek Bordelaise Sauce,
Smoked Mash Potato, Pancetta, Candied Parsnip

Chargrilled King Trumpet Mushroom

Green Lentils, Butternut Squash, Medjool Dates & Toasted Pine Nuts, Blue Cheese Gougère

Norfolk Turkey

Giblet Gravy, Chestnut & Cranberry Stuffing, Duck Fat Potato, Seasonal Vegetables

DESSERTS

Christmas Pudding

Cointreau Brandy Sauce, Cranberry Compote

Dark Chocolate Caramel Dome

Hazelnut Snow, Mandarin Sorbet

Vanilla Custard Tart

Tipsy Prunes, Ginger Lemon Sorbet

Cassis Chestnut Log

Mulled Wine, Fig Ice Cream

Warm Winter Fruits

Spiced Biscotti, Cinnamon Ice Cream