



## PLATEAU RESTAURANT

### STARTERS

- Game pithivier, parsnip puree, red wine sauce  
Foie gras and ham hock terrine, clementine preserves, toasted sourdough  
Beetroot cured gravlax, citrus fruit, avocado and caviar (GF)  
Truffled celeriac velouté, wild mushrooms and hazelnuts (V) (GF)

### MAINS

- Norfolk bronze stuffed turkey, roasted winter root vegetables, turkey gravy  
Roast sea bream, romanesco cauliflower, herb gnocchi, champagne sauce (GF)  
Slow braised beef cheek, pomme puree, brussel tops, braising liquor  
Slow roasted spiced cauliflower, lentil dhal, spiced dukkah (V)(GF)

### SIDES

- Brussels sprouts & chestnuts — 5.00  
Pomme purée — 4.00                      Buttered tenderstem broccoli — 5.00  
Pommes frites — 4.00                      Mixed leaf salad — 4.00

### DESSERTS

- Custard tart, nutmeg & Armagnac ice cream  
Warm mulled wine poached pear, candid pistachios (V)(GF)  
Selection of French cheeses, with rosemary crackers  
Coffee scented crème brûlée (GF)

**2 courses £25/3 courses £30.00**

All prices are inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill  
Should you have any dietary requirements, please ask your server who will be happy to discuss them with you  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
and unpasteurised cheese may increase your risk of foodborne illness.  
Please be aware some dishes may contain nut traces.

