



DECEMBER 2020

2/3 Courses | £42/£54

STARTERS

SOUP (ve)

cauliflower and chestnut

HAM HOCK TERRINE

piccalilli, smoked beetroot, quail egg, pickled baby onions, sourdough

SMOKED SALMON

rainbow cauliflower, lemon curd and thyme, grilled egg yolk, popcorn capers

GOAT CHEESE MOUSSE (v)

walnut and apple salsa, roast beetroot and balsamic vinegar orange, quinoa, oat biscuits

MAINS

BALLOTINE OF TURKEY

chicken mousse, pig in blanket, braised red cabbage, carrot, potato, Brussel sprout, red wine jus

SALMON

pancetta, peas, chanterelle mushroom, saffron potatoes, beurre blanc

RISOTTO (v)

pear cooked two-ways, gorgonzola, sage, quail egg

NUT ROAST (ve)

braised red cabbage, carrot, potato, Brussel sprout, truffle tomato sauce

DESSERTS

CHRISTMAS PUDDING (v)

caramel crème anglaise

SOUFFLÉ (v)

apple and cinnamon, vanilla ice cream

CRÈME BRÛLÉE (v)

shortbread biscuits

BLACK FOREST GATEAU (v)

chocolate mousse, cherries, cocoa cake

Jean-Didier Gouges | Head Chef

(v) suitable for vegetarians

(ve) suitable for vegans

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.

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