



## Christmas Feast

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### STARTERS

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**Salmon Terrine** with horseradish cream, pickled kohlrabi and pea shoots.

**Pigeon Terrine** with blood orange, chicory and pistachio.

**Jerusalem Artichoke Soup** with onion foam and fresh bread.

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### MAINS

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**Roast Turkey** with potato fondant, chestnut creamed cabbage and cranberry sauce.

**Pork Belly** with potato gratin and Lyonnaise onion.

**Halibut** saffron fennel and pomme puree.

**Wild Mushroom Lasagnes** black truffle, mustard seed and hazelnut.

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### DESSERTS

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**Sticky Toffee Pudding** with rum and raisin ice-cream and salted caramel sauce.

**Eve's pudding** with crème anglaise.

**Vegan Chocolate Ganache** with dark berries and pistachio sorbet.

**English Cheese Board** with fruit and nut toasts, grapes and chutney.

2 course meal at £29 per person (including VAT)

3 course meal at £35 per person (including VAT)

*Available from the 3<sup>rd</sup> of December until 31<sup>st</sup> of December 2020*

Some foods may contain the following allergen (G) Gluten, (D) Dairy, (N) Nuts, (F) Fish  
If you suffer from a food allergy or intolerance, please inform a member of the team upon placing your order.  
If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.  
All prices are inclusive of VAT at 5%. A discretionary service charge of 12.5% will be added to your bill.