



CHRISTMAS MENU 2019

Lunch / Dinner – 2 Courses £49.00
3 Courses £55.00 includes Coffee & Mince Pies.
Min 12 / Max 184

STARTER

Game Terrine, Cumberland Sauce

Toasted Brioche

Ham Hock & Pistachio Terrine, Balsamic

Pickled Onions, Black Pudding
Grenola

Honey Glazed Smoked Duck

Waldorf, Maserated Grapes, Pickled
Celery

Beetroot & Fennel Cured Salmon & Sourdough

Lemon Hummus, King Oyster Mushroom

Roast Sweet Potato Shaved Chestnut

Deep Fried Camembert

Muled Wine Poached Pear &
Hazelent, Winter Leaves

Roast Parsnip Velouté

Cauliflower Beignets & Curry Oil

MAIN COURSES

Slow Cooked Turkey Breast

Pistachio & Apricot Stuffing, Pigs In
Blankets, Bread Sauce, Sprout Top,
Roast Potatoes, Piccolo Parsnip,
Turkey Demi

Venison Loin Haunch

Mushroom Croquette, Honey Roast
Salsify, Carrot & Celeriac
(supplement £6)

Braised Feather Blade

Shin Croquette, Root Vegetables,
Parsley Cream Potatoes

Nori & Black Sesame Crusted Cod

Squid Ink Risotto Yuzu & Chive
Veloute

Lobster & Wilted Spinach Ravioloni

Bisque & Caviar

Crispy Tofu, Pearl Barley Ragu

Burnt Aubergine, Glazed Pakchoi

Pumpkin, Feta & Mint Fritters

Quinoa Tabbouleh Pomergranate

Festive Kale, Ricotta & Wild Rice Filo

Burn't Pepper Gel

DESSERTS

Spotted Dick

Vanilla Custard Brandy Cherries

Amerretto Christmas Pudding

Brandy Sauce, Mulled Wine Gel

Chocolate & Orange Mousse Tart

Honey Comb, Clementine
Mascapone

A Selection of Seasonal Cheese

Club Chutney & Crackers

Please note that all guests will be served the same menu selection with the exception of dietary requirements | All prices stated exclude VAT