

* Christmas Dining Menu *

STARTERS

GINGER CRAB

Ginger crab, lemon sauce, grilled potato & crispy chicken skin
GF | DF | NF

PORK BELLY

Dry-aged pork belly, apple and chorizo jam, morcilla & butternut squash textures
DF | NF

VENISON CARPACCIO

Juniper cured venison carpaccio, smoked mozzarella, beetroot gel & lambs leaf
GF | *DF* | NF

MUSHROOM 'IN' TOAST

Mushroom 'in' toast, grilled cep, black garlic tulle & confit hens egg
V | *VE* | DF | NF

MAINS

FILLET OF BEEF

Slow-roast fillet of beef, English rapeseed oil sabayon, glazed carrot, horseradish potato terrine with orange & thyme balsamic sauce
GF | NF

HALIBUT

Pan-fried halibut, poached razor clams, roasted parsnips, parsley & pear sauce
GF | NF

DUCK BREAST

Pan-fried duck breast, spiced lentils, celeriac fondant & torched tender stem
DF | NF

TARTE TATIN

Beetroot and confit onion tarte tatin, crispy goats cheese, wilted chicory & blue cheese dressing
V | *VE* | *DF* | NF

DESSERTS

CHOCOLATE MARQUISE

Dark chocolate marquise, poached pear, white chocolate mousse and pistachio crumble
GF | *NF*

VANILLA PINEAPPLE

Braised vanilla pineapple, passion fruit gel & kaffir lime sorbet
V | VE | GF | DF | NF

GINGERBREAD

Sweet potato custard, gingerbread cake, manuka honey comb & chestnut puree
V | NF

CHEESE

A selection of local cheeses, green tomato chutney, grapes & crackers
V | *GF*

TEA, COFFEE & MINCE PIES

V - Suitable for vegetarians VE - Suitable for vegans DF - Dairy free GF - Gluten free NF - Nut free
** - Can be made

Pre-orders required and due no later than Wednesday 29th November. All dishes can be adapted to suit guests with special dietary requirements if pre-ordered. Not all of the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform a member of our events team of any allergies or intolerances before placing your pre-order. All of our food is prepared to the highest possible standard, however it is prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavour to serve allergen request meals, our kitchen contains all allergens and we cannot guarantee that there is not a risk of cross contamination.