



Christmas Set Menu



Starters

Roasted butternut squash soup (vg)
Crispy shallots

Heritage beetroot salad (v)
Chevre, candied walnuts & pine nuts

Duck liver parfait
Toasted brioche, spicy pear chutney

Mains

Pan fried fillet of sea bass
Crushed potatoes, buttered leeks, champagne velouté

Sweet potato wellington (vg)
Spinach, wild mushrooms, vegan puff pastry, braised red cabbage, root vegetables, brussels sprouts & chestnut, mash & gravy

Roast turkey ballotine
Sage & onion stuffing, duck fat roasted potatoes, seasonal vegetables, brussels sprouts, pigs in blankets & gravy

Sides

French fries 4.75
Add truffle salsa & comte 2.75

Winter greens 5
dauphinoise potatoes 6.75

Honey-roasted chestnuts & seasonal vegetables 5.75

Desserts

Christmas pudding
Warm custard

Vanilla & orange crème brûlée
Shortbread

Chocolate fondant (vg)
Vegan vanilla ice cream

After

Mince pies served with tea or coffee

£49 per person
GLASS OF PALMERS BRUT CHAMPAGNE

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we can not guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.

