



CHRISTMAS PARTY MENU

Starters

JERUSALEM ARTICHOKE VELOUTÉ, crispy shallots, croutons, chives (Vg) (Av. Gf)

BAKED GOAT'S CHEESE TARTLET, red onion, balsamic glaze, mixed leaf & walnut salad (V)

WILTSHIRE HAMHOCK & CHICKEN TERRINE, pistachio, cranberry sauce, toasted sourdough (Av. Gf)

CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Gf)

Mains

ASHDALE RUMP OF BEEF, potato & kohlrabi gratin, cavolo nero, celeriac, truffle oil, red wine jus (Gf)

BAKED FILLET OF COD, potato & leek fondue, brown shrimps & dashi velouté (Gf)

ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts, roast carrots, rosemary roast new potatoes and thyme jus (Av. Gf)

PAN-FRIED GNOCCHI, butternut squash, sage, kale, hazelnut butter (Av. Vg)

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

CHRISTMAS PUDDING, brandy butter, cranberries (V)

VALRHONA CHOCOLATE MOUSSE, orange shortbread (Gf) (V)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)

A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

Mince Pies

£60 per person including crackers for the table and mince pies to finish

Only available via pre-order