

Christmas Eve Dinner

6 – 9.30pm

£49 per person, for three courses with half a bottle of wine

Amuse bouche

Wild mushroom soup, Wiltshire truffle, parmesan crisp

To start

Carpaccio of 40-day dry-aged beef, toasted hazelnuts,
salt-baked beetroot, watercress

or

Citrus-cured sea bass, avocado mousse, lime gel, chilli

Mains

Chateaubriand for two, fondant potatoes, roasted carrot purée, seasonal veg,
red wine jus

or

Breast of local guinea fowl, parsnip purée, smoked potato, tarragon

or

Winter squash gnocchi, toasted pine nuts, kale, wilted spinach, butter sauce

Desserts

Apple crème brûlée, Calvados ice-cream, shortbread

or

Dark chocolate marquise, blackberry sorbet, crumbled meringue,
blackberry sauce

To finish

Coffee and petit fours

If you have any food allergies or sensitivities, the team will be happy to provide you with our allergen menu. Please note, the kitchen is open plan and we therefore cannot guarantee that a dish is free from all traces of all allergen

