

* Festive Dining Menu *

STARTERS

CAULIFLOWER

Cauliflower Velouté, Pickled Florets, Barkham Blue Cheese
Bonbon V

SCALLOPS

Pan Fried Scallops, Confit Chicken Wing, Celeriac Rémolade,
Pickled Walnut

SALMON

Sous Vide Salmon, Pickled Fennel, Charred Orange, Hazelnut
& Chicory

PIGEON

Pan Fried Pigeon Breast, Spiced Carrot Purée, Braised Puy
Lentils, Chestnut

FOIE

Foie & Confit Duck Terrine, Blackberry Jelly, Pickled Baby
Turnips, Balsamic Glazed Pearl Onions

MAINS

BEEF

28 Day Aged Fillet, Lovage, Black Garlic, Wasabi, Truffle
Pomme & Morrels

VENISON

Pan Fried Venison, Pickled Blackberries, Braised Red Cabbage,
Poached Salsify, Parsnip Purée

BASS

Pavé of Bass, Celeriac Purée, Crispy Skin, Charred Braised
Octopus, Parmentier Potatoes & Split Tartare

PITHIVIER

Globe Artichoke, Mushroom & Red Pepper Pithivier, Crispy
Vegetables, Chanterelles, Saffron Velouté V

TURKEY

Turkey Ballotine, Red Onion, Chestnut & Cranberry Stuffing,
Château Potatoes, Cranberry Reduction, Roasted Root
Vegetables

DESSERTS

ORANGE

Orange Mousse, Hazelnut Cream, Crispy Nougat, Lemon
Marshmallow V

SANTA'S BUCKLE

Santa's Chocolate Buckle, Valrhona Chocolate Mousse,
Cointreau Jelly, Orange Sorbet, Hot Caramel

PEAR & CINNAMON

Flexi Ganache, Chestnuts, Poached Pear, Cinnamon Crèmeux,
Port Gel, Vanilla Ice Cream V

CHEESE

Selection of Local Cheeses, Homemade Fig Chutney & Quince
Paste, Truffle Honey, Cheese Wafers V