



DECEMBER 2021

STARTERS

SCOTTISH SMOKED SALMON

classic accompaniments

CRAB AND SCALLOP GRATIN

Parmesan, béchamel

SOUP OF THE MOMENT (vE)

cress, croutons, cress

CHICKEN LIVER PARFAIT

red onion, red berry compote, grilled sourdough

SNOWMANS GOAT'S CHEESE MOUSSE (v)

chilli jam, chestnuts, orange criuton, olive oil snow powder

BUTTERNUT SQUASH FLAN (vE)

chestnuts, popcorn, vegan cheese, toasted rye bread

MAINS

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF

carrots, parsnips, roast potatoes, cabbage, Yorkshire pudding, roast gravy

BRAISED LAMB SHANK

parsley butter mashed potato, brasied Roscoff onion, Port jus

ROAST NORFOLK TURKEY BREAST

braised red cabbage, Brussel sprouts, chestnuts, roast vegetables, pigs in blankets, bread sauce, gravy

DOVER SOLE (SUPPLEMENT FROM £9)

clams, girolle mushrooms, parsley and capers beurre noisette

PAN-FRIED SALMON

shrimps, fregola, seasonal vegetables

BLACK TRUFFLE AND RICOTTA TORTELLINI

vegetable ratatouille, truffle oil

NUT ROAST (vE)

braised red cabbage, Brussel sprouts, chestnuts, roast vegetables, black truffle tomato sauce

WILD MUSHROOM RISOTTO (vE)

chestnuts, vegan cheese, parsley, crispy sage, crispy vegetables

3 COURSES £54

2 COURSES £42

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.



DECEMBER 2021

DESSERTS

WINTER BERRY CRUMBLE (v)
vanilla ice cream

CREME BRÛLÉE (v)
shortbread

MINI BÛCHE DE NOEL (v)
chocolate and vanilla mousse, crème anglaise

CHRISTMAS PUDDING (gluten free on request) (v)
Brandy, crème anglaise

MULLED WINE PEAR TART (v)
frangipane, berry sorbet

CHOCOLATE INDULGENCE (ve)
chocolate mousse, cocoa cake

SELECTION OF FINE CHEESE (v)
a selection of four cheeses served with traditional accompaniments

TEA AND COFFEE

COFFEE

Americano, cappuccino, latte, espresso
£4.50

SPECIALITY TEA

English breakfast, earl grey, peppermint, chamomile
£4.50

LIQUEUR COFFEE

Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Cognac
£10.50

3 COURSES £54

2 COURSES £42

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.