

Christmas Season

STARTERS

To share

Loch Duart salmon marinated in molasses and brandy with soft herbs

Terrine of confit duck and foie gras, caramelized onion chutney

Porthilly oyster mignonette

Devils on horse back

Stilton with pears poached in mulled wine

MAINS

Choice of main

Whole grilled sole on the bone, nut brown butter and lemon

Pot roast guinea fowl, homemade cranberry, port and orange compote, pigs in blankets

Open ravioli of crown prince pumpkin. 36 month aged parmesan, crispy sage and onions

DESSERTS

Choice of dessert

Yule log with milk chocolate, gingerbread spices and pear

Chestnut mousse with lemon

Clementine soufflé with dark chocolate sauce

3 Courses Menu £65 pp.

*Please advise us of any allergies or dietary requirements.
A discretionary service charge of 15% will be added to your bill.
All prices include VAT.*