



CHRISTMAS MENU

Starter

Seared Scallops, Jerusalem Artichoke Puree

Smoked Haddock Soup with Potatoes and Leeks

Seared Foie Gras, Braised Lentils with
Root Vegetables and Madeira Jus

Main

Griddled Halibut, Celeriac and Apple Puree,
Roasted Celeriac and Truffle Jus

Pot Roast Guinea Fowl, Sage and Onion Stuffing,
Homemade Cranberry, Port and Orange Compote

Slow Cooked Ox Cheek with Mashed Potato

Served With a Selection of Vegetables
*(Roast Potatoes, Crushed Buttered Sprouts,
Braised Red Cabbage, Honey Glazed Roast Parsnips)*

Dessert

Homemade Christmas Pudding with Brandy Butter

Yule Log

Selection of 3 British Cheeses

Mince Pies

3 Courses £ 70.00

Supplement with Signature Wine Pairing + £ 45.00

Supplement with Prestige Wine Pairing + £ 55.00

*A discretionary service charge of 15% will be added to your bill.
All prices include VAT*