Festive Set Menu

£70 per guest



CRANBERRY & SQUASH FOCACCIA (V)
late harvest olive oil

choose one from each section

NATIVE BEEF TARTARE
bone marrow cream, music bread

SMOKED SALMON ROULADE
fine herb crème fraîche, watercress emulsion, rye bread

WHITE ONION SOUBISE SOUP (V) (GF)
roasted garlic Chantilly cream

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ROASTED LOIN OF COD (GF)
welsh rarebit, fried bread, bouillabaisse

ROASTED BRONZE TURKEY (GF)
pigs in blankets, rosemary roasted potatoes,
seasonal vegetables, gravy

TRUFFLE & BURRATA RAVIOLI (VG)
truffle crème & fresh winter truffle

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APPLE & ORANGE MINCE PIE TART (VG)
custard, Calvados ice cream

PECAN & CHOCOLATE DÉLICE (VG)
coffee ice cream

PASSIONFRUIT & MANGO CHOUX BUN (VG)
Chantilly cream, mango sorbet

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TEA, COFFEE & MINI MINCE PIES

Executive Chef Jonathon Bowers

(GF) Gluten Free (VG) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.