

## FESTIVE MENU

3 COURSES AND A GLASS OF BUBBLES

LUNCH £40 / DINNER £60

Available for parties of 13 guests and more

### STARTERS

- Mackerel rilette, pink peppercorn pickled cucumber, lemon gel, herb crostini 402 kcal  
Curried cauliflower, apple & coconut soup, yoghurt, baby coriander VG 206 kcal  
Ham, pistachio, prune terrine with pickles and baby watercress 402 kcal  
Camembert, honey & confit garlic, cranberry sauce, potato & herb sourdough V 523 kcal

### MAINS

- Salmon and prawn in a spicy coconut and snow pea broth & grilled flat bread 818 kcal  
Potato gnocchi, wild mushrooms, baby spinach, chestnut VG 534 kcal  
Braised beef cheek, honey glazed carrot, garlic mash, crispy shallot, watercress 509 kcal  
Roast turkey, onion & sage stuffing, roast vegetables, jus, cranberry sauce 498 kcal

### SIDES

(£6 each)

- Roasted garlic mashed potato V 421 kcal  
Truffle & Parmesan chips V 754 kcal  
Tenderstem broccoli, confit shallots, pil pil oil VG 368 kcal

### DESSERTS

- Sticky toffee pudding, vanilla ice cream V 444 kcal  
Raspberry frangipane tart, compote, raspberry ripple ice cream V 368 kcal  
Salted caramel brownie, salted caramel ice cream, miso toffee sauce V 1269 kcal  
Apple & blackberry crumble, apple gel, blackberry, vanilla ice cream VG 749 kcal

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - vegan / V - vegetarian / H - halal. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.