



## **FESTIVE DINNER**

**£70 per person**

### **STARTERS**

Poached egg, truffle, potato & Parmesan emulsion, trompette mushrooms

Yellowfin tuna tartare, citrus dressing, wasabi tobiko, rice crackers

Braised duck, port doused prunes & liver terrine, sourdough melba, piccalilli & toasted hazelnuts

Salt baked heritage beetroot, whipped Crottin de Chavignol. Maple, apple cider vinaigrette, chilli pumpkin seeds

### **MAINS**

Roast loin of venison, parsnip puree, Brussel sprouts & chestnuts, cranberry & juniper jus

Beef fillet, cep mash potatoes, buttered Chantenay carrots, horseradish creamed spinach

Stone bass, caramelised cauliflower, smoked caviar, lobster essence, tarragon oil

Goats' cheese tortellini, sage & pine nuts, sautéed pumpkin, crispy kale, chilli toasted seeds

#### *Served with*

*Smoked pommes puree*

*Braised red cabbage*

### **DESSERTS**

Warm chocolate fondant, dried cherries, pistachio ice cream

Baileys frozen parfait, chocolate cookie crumble

Chilled pineapple carpaccio, rum imbided sponge, coconut sorbet

Christmas pudding, brandy custard, oat and cranberry granola

Choose the same menu price for the entire group;

Groups 11 to 16 can order individual choices on the night from pre-selected group menus

Groups 17 and above are required to choose same starter/main/dessert for the entire group

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill. Please contact us in advance if you require any information regarding allergies or intolerances.