

TO START**Chicken Liver Parfait** GF

Spiced pear chutney & seeded sourdough

Baked Christmas Tree V GF

Chèvre goat's cheese, beetroot & almond romesco, walnuts, toasted seeded sourdough

Jerusalem Artichoke Soup V VEG GF

Cabernet sauvignon pears, brioche croutons

Garlic & Chilli Prawns GF

King prawns in a cherry tomato & white wine butter sauce with sourdough baguette

Beetroot-Cured Smoked Salmon GF

Radishes, pickled ginger, horseradish cream, toasted seeded sourdough

Seared Scallops

Parsnip purée, roast & crisps. Pomegranate, miso dressing

MAINS**Roast Turkey Ballotine** GF

Stuffed and wrapped in bacon. Confit potatoes, apricot & mustard Chantenay carrots, hot honey pig in blanket, thyme jus

Chestnut & Sage Tartiflette V GF

Sliced potatoes, caramelised onion, pulled Fable mushrooms, half Camembert & green salad

Roasted Miso Parsnips VE GF

Braised lentils, pomegranate, pistachio dukkah, spiced yoghurt, parsnip crisps

Confit Pork Belly GF

Savoy cabbage, raisins, apples, Calvados jus & gratin dauphinois potatoes

Sea Bream Velouté GF

Velvety lobster sauce, Brussels sprouts à la Française, tarragon potatoes

Sirloin (8oz) GF +8 supplement*Prepared in our Côte butchery*

30-day-aged, grass-fed and gloriously rich in flavour, with free-flow frites and sauce

DESSERTS**Black Forest Financier** V A

Warm chocolate & almond cake, sour cherry compote, Grand Marnier orange Chantilly

Christmas Pudding V A

Served with homemade brandy butter

Chocolate Praline Tart VE

With cherry compote & vanilla ice cream

Mince Pie Pain Perdu V

Brioche bread pudding topped with mincemeat. With vanilla ice cream, salted caramel & cream

Winter Berry Log V

Berry mousse, blackcurrant confit, white chocolate shards, clementine anglaise, mirroglaze coating

AND TO FINISH**Cheese Plate** GF

Four French cheeses of your choice, quince jelly, charcoal crackers

To finish, a complimentary warm mince pie & your choice of hot drink