

Sample Festive Set Menu

2 courses
34.95**3 courses**
39.95

TO START

Chicken Liver Parfait GFO

Spiced pear chutney & seeded sourdough

Jerusalem Artichoke Soup V VGO GFO

Cabernet sauvignon pears, brioche croutons

Garlic & Chilli Prawns GFO

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

Beetroot-Cured Smoked Salmon GFO

Radishes, pickled ginger, horseradish cream, toasted seeded sourdough

Baked Christmas Tree V GFO

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

MAINS

Roast Turkey Ballotine GF

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

Sea Bream Velouté GF

Lobster sauce, Brussels sprouts à la Française, tarragon potatoes

Roasted Miso Parsnips VG GF

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

Chestnut & Sage Tartiflette VG GF

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

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 Nougat V GF A

A frozen parfait filled with mixed fruit, almonds & brandy, frosted redcurrants, on gingerbread crumb

Chocolate Praline Tart VG

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