

MENU DE NOËL



THREE COURSES

34.95 PER PERSON

STARTERS

PARSNIP SOUP ^(VC)

*Crumbled chestnuts, apple, parsley,
white truffle oil, sourdough baguette*

SALMON GRAVLAX

*Cured salmon, marinated beetroot,
crème fraîche, sourdough baguette*

CONFIT DUCK TERRINE

*Wrapped in Bayonne ham, spiced plum
chutney, parsley salad, toasted brioche*

BAKED CROTTIN ^(V)

*Goat's cheese from Centre Loire Valley
Pickled pear, candied walnuts,
golden raisins, watercress salad*

PRAWN GRATINÉE

*King prawns, white wine, garlic, rocket,
chilli & tomato sauce, toasted croutons*

MAINS

GRILLED SEA BREAM

*Champagne velouté, braised fennel,
tomato concasse, dill potatoes*

BUTTERNUT SQUASH PITHIVIER ^(V)

*Butternut squash, mushroom & goat's cheese puff pastry
parcel, carrots, braised red cabbage, tenderstem, creamy
mushroom sauce, gratin dauphinois potato*

TURKEY PAUPIETTE

*British turkey breast with sage & apricot stuffing
wrapped in streaky bacon, gratin dauphinois potato,
carrots, braised red cabbage, tenderstem, thyme jus*

RIB EYE STEAK (10OZ)

*Grass-fed, 30 day aged Rib Eye.
Served with frites, watercress & your choice of steak sauce
(+3.5 supplement)*

JERUSALEM ARTICHOKE RISOTTO ^(VC)

Champagne vinegar caramel, mixed mushrooms, parsley

DESSERTS

WARM CHOCOLATE FONDANT ^(V)

*Salted caramel, cinnamon ice cream,
hazelnut tuile*

WINTER SPICED CRÈME BRÛLÉE ^(V)

Poached clementines, redcurrants

PAIN PERDU ^(V)

*Brioche bread & butter
pudding, salted caramel sauce,
vanilla ice cream*

PEAR & ALMOND FRANGIPANE TART ^(VC)

Vanilla ice cream, winter berry coulis

We handle numerous allergens in our kitchens. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have a food allergy or intolerance, an allergy guide in relation to the 14 legally defined allergens will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. Please check again with the team on arrival at the restaurant.

GLUTEN FREE MENU AVAILABLE ^(GF) VEGAN ^(VG) VEGETARIAN ^(V)