

# M E N U

£70.00 per person

## STARTER

**Smoked salmon roulade**, with dill cream cheese, crostini

**Marinated beetroot**, maple glazed goat cheese

**Truffled wild mushroom**, cannellini & chestnut soup

## MAINS

**Vegetable & lentil wellington**, potato fondant, honey roasted root vegetables & Brussel sprouts

**Herb crusted rack of lamb**, potato fondant, celeriac

**Baked hake herbs**, mash potato, beurre blanc, winter vegetables

## DESSERT

**Poached pear frangipane tarte**

**Christmas pudding**, raspberry ripple ice cream

**British cheeseboard**, quince jelly, oat cracker

Our menu is a sample of the style of dishes supplied, some items may change due to seasonal availability

All our prices include VAT. An optional service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.