

# M E N U

£90.00 per person

## AMOUSE BOUCHE

Cured salmon & caviar blinis  
Wild mushroom vol au vent

## STARTERS

Charred octopus, fennel & Brussel sprouts salad, homemade tarragon mayonnaise  
Pan fried quail breast, parsnips puree, wild mushroom & mushroom consommé  
Chickpea cakes, roasted butternut squash, red onion & harissa dressing  
Jerusalem artichoke soup, toasted chestnut & brioche bread

## INTERMEDIATE

Homemade Sicilian lemon sorbet

## MAIN COURSES

Roast turkey breast with stuffing, root vegetables, baby potato, sauteed sprouts & red wine jus  
Vegetable & lentil wellington, potato fondant, honey-roasted root vegetables & Brussel sprouts  
Beef Wellington, cavolo nero, potato terrine & port jus  
Cod loin with parsley & parmesan crust, crushed chervil potato, samphire & mussel sauce

## DESSERTS

Dark chocolate fondant, cherry ice cream  
Apple tatin, vanilla ice cream  
Christmas pudding, raspberry ripple ice cream  
Spiced apple Crumble, hazelnut, plums & pears

Mince pies & mulled wine  
Teas & coffees

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.