



# *Sunday Festive Dining*

Available on Sundays throughout December

**Split Pea Soup**, Smoked Ham Hock Croquette, Crème Fraiche

**Crab Cocktail**, Cucumber, Whipped Brown Crab, Capers

**Home Smoked Salmon**, Blini, Traditional Garnish

**Duck Liver Parfait**, House Chutney, Toasted Brioche

**Mushroom and Chestnut Parfait**, Tarragon, Brioche (vg)

-----

**Free Range Turkey**, Traditionally Garnished, Cranberry Stuffing, Bread Sauce

**Roast Welsh Sirloin of Beef**, Yorkshire Pudding, roasted Potatoes & Parsnip Puree

**Slow Cooked Lamb Shoulder**, Creamed Potato, Caramelised Onion Puree & Tenderstem Broccoli

**Plaice Grenobloise**, Shrimps, Marsh Samphire, Ratte Potatoes

**Pastilla**, Spiced Squash & Goats Cheese, Puree, Pac Choi, Soy & Mirin Dressing (v/vg)

-----

**Christmas Pudding**, Brandy Espuma, Cranberries (vg)

**Custard Tart**, Poached Rhubarb, Rhubarb Sorbet, Nutmeg

**Warm Chocolate Fondant**, Garden Mint Sorbet, Tuille

**Cheesecake**, White Chocolate, Passionfruit, Sorbet

**Selection of British Cheese**, Biscuits, Fig & Almond Wheel, Quince

2 courses £22.50 3 courses £27.50

Please advise of any dietary requirements, allergen information available.

A discretionary 10% service charge will be added to your bill, this is shared in full between the team.