

## FESTIVE LUNCH

### STARTERS

#### PUMPKIN (V)

velouté, wild mushrooms, brown butter, walnuts

#### DOUBLE-BAKED SOUFFLE

gruyère, black truffle, bacon dust, onion fondue

#### SALMON

lemon, 37°C Scottish salmon, celeriac, apple

#### WILD BOAR

terrine, sweet & sour cherry, pistachios, fennel kimchi

### MAINS

#### RISOTTO

wild mushrooms, stilton, potato, herb butter

vegetarian option available

#### HAKE

jerusalem artichokes, apple, chestnuts, caramel hazelnuts

#### VENISON

parsley root, bone marrow, shallots, juniper ash, king oyster

#### SEABASS

leek, ricotta gnocchi, lemon, butternut squash, thyme

### DESSERTS

#### PANNA COTTA

orange, cardamom, cinnamon shortbread, vanilla

#### CRÈME BRULEE

christmas pudding brulee, angel wings, mulled wine sorbet

#### "JAFFA CAKE"

dark chocolate, pistachios, cherry

#### CHEESE

selection of cheese, oatcakes, chutney and fruits

2 COURSES £24.95

3 COURSES £29.95