



### STARTERS

#### CHESTNUT

*chestnut velouté, fresh truffle, smoked chestnut*

#### SALMON

*hot smoked salmon terrine, horseradish & beetroot fondant, chive oil*

#### SCALLOPS

*pan seared scallops, celeriac puree, crisp kale, spiced lentil jus (£5.00 supplement)*

#### GUINEA FOWL

*pan fried guinea fowl, confit leg boudin, braised leek, wild mushroom, liquorice reduction*

#### GOATS CHEESE

*nut roast terrine, heritage carrot puree, torched goats' cheese, field 28 shoots*

### FESTIVE MAIN COURSE

#### PLAICE

*whole plaice, salsify puree, roast chicken butter, sauté potato*

#### BEEF

*dexter beef fillet, pan fried foie gras, cavolo nero, truffle potato, madeira jus (£8.00 supplement)*

#### HAKE

*pan fried hake, roast cauliflower, roast almonds, almond puree, golden raisins*

#### TURKEY

*sous-vide turkey breast, duck fat fondant, pancetta pigs & stuffing, confit carrots & parsnip, creamed sprouts, turkey jus*

#### BUTTERNUT SQUASH

*butternut squash spiced risotto, sage beurre noisette, toasted seeds*

### DESSERTS

#### FIG

*sticky figgy pudding, brandy espuma*

#### BREAD & BUTTER

*panettone bread & butter pudding, clotted cream, poached apricots*

#### CHOCOLATE

*dark chocolate & chestnut tart, vanilla bean ice cream, chestnut puree*

#### MULLED WINE

*mulled wine creme brulee, cinnamon shortbread*

#### CHEESE

*festive cheeseboard, quince, figs, honey, christmas cake, chestnuts, grapes, celery & water biscuits (£5.00 supplement)*

**2 COURSES £24.95 - 3 COURSES £29.95**