



Festive Dining

Available from 1st November 2019 for groups of 8 or more

Duck Liver Parfait

smoked duck, black garlic and orange

Salted Cod

beer pickled Roscoff onions, bacon and caviar

Butternut Squash Soup

Gruyère cheese, toasted pumpkin seeds v

Pig Cheek and Pistachio Terrine

bay leaf emulsion, pickled shallots

★★★★

Slow Braised Ox Cheek

sweet potato mash, balsamic braised red cabbage, braising juices

Turkey Breast Ballotine

duck fat potatoes, Brussel sprouts, sweet cranberry jus

Wild Mushroom Wellington

pomme purée, purple sprouting broccoli v

Roast Loin of Hake

fruity puy lentils, pickled apricots, purple kale

★★★★

Deconstructed Caramelised White Chocolate and Passionfruit Cheesecake

passionfruit sorbet

Christmas Pudding Parfait

brandy snap, orange and brandy cream

Sorbet Selection

with fresh fruit

29.95 per person

Please book by calling 01834 812304