

**CHRISTMAS 3 COURSE MENU**

£45 per person

**Starters**

- Leek and potato soup, chive oil (vg)
- Thick cut smoked salmon, beetroot tartare, horseradish Chantilly, dill dressing
- Tian of crab and avocado, caviar dressing, toasted focaccia
- Duck liver parfait, red onion confit, toasted brioche
- Butternut squash, red onion and goats cheese tart, sun-blushed tomato and basil salad, aged balsamic dressing

**Main Courses**

- Roast turkey, chateau potatoes, seasonal vegetables, sage and onion stuffing, cranberry sauce
- Grilled fillet of beef, buttered chateau potatoes, honey roast parsnips and carrots, red wine jus
- Roast seabass, crushed new potatoes, tender stem broccoli, sauce vierge
- Wild mushroom risotto, crème fraiche and reggio cheese (v)
- Mille feuille of salt baked celeriac, green and asparagus, truffle mayonnaise and baby leaf salad (vg)

**Desserts**

- Steamed plum pudding, cognac butter and custard
- Passion fruit mousse and coulis, dark chocolate cup, orange sorbet
- Red Plum and almond tart, spiced plum puree, vanilla ice cream
- Chocolate, orange and coconut mousse, mango sorbet (vg)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

**Addons**

- Festive Aperitif ..... £8.5  
per person
- Selection of freshly baked bread rolls and butter ..... £3.5  
per person
- Cheese course including a selection of Stilton, Tunworth and Montgomery cheddar, quince membrillo, celery sticks, biscuits ..... £10  
per person
- Coffee and mini mince pies ..... £6  
per person
- Festive Digestif ..... £8.5  
per person