





## Christmas Menu 2022

(To be pre-ordered)

Coconut, parsnip & sweet potato velouté

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Salmon rillettes, gin cured gravadlax , blinis, caviar, horseradish & yoghurt snow or Raclette & cranberry arancini balls, cauliflower purée, truffle oil or Salted and smoked coarse venison pâté, sauerkraut, pickled walnuts, rye, Sauternes sultanas

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South coast cod loin, potato purée, roasted carrots, parsnips, sea vegetables, *Champagne* velouté or

Hay roasted turkey, traditional roast trimmings, goose fat roasted potatoes, gravy or

Winter vegetable & nut wellington, chestnut velouté

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Cheese course (£15.00 supplement)

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Christmas pudding crème brûlée, mince pie wanton, brandy butter or Citrus tart, caramelised clementine, *Grand Marnier* Chantilly cream

## £55.00 per person

A £20 deposit is required once your pre-order has been confirmed - non-refundable 48hrs prior to reservation

Please inform us of any Allergies and dietary requirements when placing your order

