

FESTIVE FEAST

A Glass of Bollinger Special Cuvee

Canapés

Parmesan arancini [M,G,E,SD,C]
duck parfait brioche, madeira jelly [G,E,M]
salmon rilette, compressed cucumber [F,Mu,SD]



To Start

Prawn & Crayfish Cocktail

gem lettuce, xo marie rose, cucumber [G,Cr,Mu,F,E,C]

Game & Mulled Wine Terrine

red currant jelly, toasted brioche [G,N,E,M,SD]

Potted Wild Mushrooms

cep & truffle buttered sourdough [G,SD]



The Main Event

Roasted Turkey Ballotine

maple & mustard glaze, spiced carrot puree, roasted potato, jus [G,E,Mu,SD,M,C]

Treacle Cured Beef Fillet

shoestring potatoes, hispi cabbage, red wine jus [M,C,SD]

Heritage Beetroot & Spinach Parcel

kale crisps, forest mushroom sauce [G,C,SD]

Pan Fried Halibut

braised leeks, cauliflower, brown shrimp butter [Cr,F,M,SD]



Pudding

Signet Christmas Pudding

Armagnac custard [G,E,M,N,SD]

Glazed Lemon Tart

spiced clementine sorbet [G,So,SD]

Cherry & Pistachio Pudding

warm pistachio sponge, sour cherry compote, vanilla custard [G,N,E,M,SD]

British Cheese Selection

quince jelly, crackers [G,M,SD]



Mince Pies

Some dishes may contain allergens. Please let us know if you have any allergies or intolerances.
We are happy to provide you with any allergen information you need. 🌱 Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

