

# SIGNATURE EXPERIENCE

Arrive to a beautifully dressed festive table before taking your seat to enjoy a welcome glass of fizz and canapés followed by our 3 course festive menu with all the trimmings.

£65



## CANAPÉS

**Dry aged roast beef**, horseradish crème fraiche *\*gf*

**Whiskey and maple cured trout pâté**, dill, lemon *\*gf*

**Smoked haddock croquette**, smoked herring caviar

**Oxford blue cheese mousse**, wild thyme and truffle honey *v \*gf*

**Salt baked beetroot**, pumpkin purée, sorrel *v \*ve \*gf*

## TO START

**Cauliflower velouté**, Jerusalem artichoke crisps, freshly grated Parmesan & chive *v \*gf*

**Duck liver parfait**, truffle cream, confit onion purée, toasted brioche *\*gf*

**Potted maple cured Chalk Stream trout**, horseradish crème fraiche, dill pickle & smoked caviar *\*gf*

**Twice baked cheddar soufflé**, crispy leeks, truffled mornay *v*

**Pan seared king scallops**, pumpkin purée, confit new potatoes, crispy capers and sage *gf - £5 supplement*

## MAIN EVENT

**Worcestershire free range turkey ballotine**, confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy *\*gf*

**8-hour slow braised shoulder of beef bourguignon**, beef fat carrots, horseradish potato *gf*

**Winter mushroom risotto**, porcini crumb, baby watercress, freshly grated Parmesan *\*ve gf*

**Miso cod**, fermented pepper mash, long stem broccoli, nasturtium leaf *gf*

**Whole baked Cornish sole**, wild mushroom butter sauce, new potatoes and chive *gf - £8 supplement*

**Venison haunch Rossini**, duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens *\*gf - £8 supplement*

## PERFECT SIDES

**Cauliflower cheese to share**, rich mornay sauce - *£7.50 supplement*

**Pigs in blankets** - *£4.50 supplement*

**Mulled wine braised red cabbage** *ve gf - £4.50 supplement*

## DESSERTS

**Traditional Christmas pudding**, brandy butter *\*gf \*ve*

**Craquelin choux bun**, chocolate crèmeux, dulce de leche gelato, honeycomb, cocoa nibs *v*

**Glazed lemon tart**, blackberry sorbet, biscuit crumb *v*

**English sparkling wine and cherry trifle**, English custard, vanilla and kirsch

**Seasonal Cheese**: Cornish brie, mince pie, onion purée, fig and sultana toast *v \*gf*

## TO FINISH

**Warm mini mince pies** *v*

(v) vegetarian dish | (ve) vegan dish | (\*ve) can be adapted to vegan on request  
(gf) gluten free | (\*gf) can be adapted to gluten free on request