

Festive Menu

1st – 24th December

£75 per person

Starter

Beetroot cured severn and wye salmon, heritage beetroot, horseradish cream

~~~~~

Jerusalem artichoke veloute, roasted artichoke, truffle mascarpone

~~~~~

Crispy beef fritta, forest mushroom fregola, caramelised onion puree

Main

Bronze Turkey, Yorkshire puddings, roasted vegetables, traditional garnish

~~~~~

Newlyn line caught cod, Alaskan prawn & pearl barley risotto

~~~~~

Confit Gressingham duck leg, braised red cabbage, quince

~~~~~

Pumpkin & chestnut open ravioli, roasted Mushrooms

### **Dessert**

Milk chocolate and hazelnut delice, clementine sorbet, hazelnut tuille

~~~~~

Traditional Christmas pudding, gingerbread ice cream. nougatine

~~~~~

Selection of British & European cheese, spiced apple chutney, crackers  
(optional, £15 supplement)

### **Mince pies & cognac truffles**

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff. A 12.5% discretionary service charge will be added to your bill.