



COURSES
WELCOME DRINK
& HALF BOTTLE OF WINE
£120pp

ON ARRIVAL

A glass of Balford English Sparkling Wine or mulled wine

STARTERS

JERUSALEM ARTICHOKES AND TRUFFLE SOUP

walnuts & raisin toast (VG)

BEETROOT CARPACCIO

goats cheese pinenuts & aged balsamic (V)(GF)

CURED BEETROOT SALMON

salmon roe, dill cream & croutons

VENISON CARPACCIO

Sichuan pepper, poached pear, cacao & celeriac purée (GF)

MAIN

ROAST TURKEY

pigs in blankets & trimmings

SLOW COOK BEEF BRISKET

creamy mash potato & truffle sauce (GF)

ROASTED COD

crushed potato cream sauce tarragon clams & mussels (GF)

MUSHROOM WELLINGTON

spinach and truffle sauce (VG)

DESSERT

CHRISTMAS PUDDING

cranberry custard sauce

APPLE TARTE TATIN

caramel sauce

FESTIVE SORBETS

Kir sorbet, Champagne & blackcurrant sorbet (VG/GF)

BRITISH CHEESE PLATTER

with preserves

FINISH

Tea, coffee and mince pies

