



Christmas 2020  
Table d'hôte Menu

Starter

Miso baked aubergine, miso glaze, ginger and sesame (VG)

Polenta, wild mushrooms, goat's cheese mousse, herb oil (GF) (VG)

Beetroot cured salmon gravlax, roasted baby beets, miso mousse, candied beetroot (GF)

Ham hock terrine, piccalilli, toasted sourdough

Slow cooked beef parcel, pickled shallots, cured egg yolk purée, truffle emulsion

Main

Vegan nut roast, pumpkin veloute, nutmeg buttered wild mushrooms, cranberry sauce (VG)

Pan roasted cod fillet, lobster bisque, crushed potato, wakami, caviar (GF)

Ballantine of turkey, potato fondant, pigs in blankets, buttered sprouts, jus (GF)

Roast pork belly, parsnip purée, buttered carrots, sage and onion croquet, brandy jus  
(GF available)

Seared venison loin, braised red cabbage, pumpkin purée, charred shallot, fig and Madeira jus

Dessert

Christmas pudding, spiced orange anglais (GF) (V)

Spiced poach pear, cinnamon biscuit and caramel (V) (GF available)

Jersey black butter chocolate tart, Baileys ice cream (GF) (VG) (V)

Raspberry and white chocolate blondies, white chocolate ice cream (V)

Selection of British and French cheeses, grapes, crackers, quince jelly  
(GF available)

£40.00 per person  
GST Inclusive

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus.  
If you have any dietary requirements please inform your waiter.  
(GF = Gluten Free, VG = Vegan, V = Vegetarian)