



## Banqueting

### CHRISTMAS TABLE D'HÔTE MENU

3 COURSES | £52.50

#### STARTERS

##### THAI SPICED SWEET POTATO SOUP

Crispy garlic and coriander oil (VG) (V) (GF) (DF)

##### WHIPPED GOATS CHEESE AND BEETROOT SALAD

Roasted grapes, walnuts and pancetta (GF)

##### GIN CURED GRAVLAX

with salmon and herb mousee, remoulade and focaccia (GF Available)

##### CONFIT CHICKEN TERRINE

Crispy pancetta, cauliflower purée and pickled shemji mushrooms

#### MAINS

##### SPICED LENTIL, MUSHROOM AND NUT WELLINGTON

Glazed root vegetable and mushroom sauce (VG) (V) (DF)

##### SEA BREAM

Fondant potato, braised salsify, wilted kale and white wine and herb cream (GF)

##### ROAST TURKEY ROULADE

with pork, sage and onion, 'pigs in blankets' roasted potato and thyme terrine, honey glazed seasonal vegetables and gravy (GF)

##### BEEF CHEEK AND MUSHROOM PITHIVIER

Roasted root vegetables, braised red cabbage and red wine jus

#### DESSERTS

##### JERSEY BLACK BUTTER AND CHOCOLATE TART

with raspberry sorbet (VG) (V) (GF) (DF)

##### CHRISTMAS PUDDING

Spiced clementine anglaise, toasted nuts and seasonal berries (V) (GF Available)

##### BAKED LOTUS BISCOFF CHEESECAKE

macerated berries and honey toffee crunch ice cream

##### A SELECTION OF ENGLISH AND FRENCH CHEESES

with biscuits (V) (GF Available)

#### TEA, COFFEE AND MINI MINCE PIES

(VG) = VEGAN | (V) = VEGETARIAN | (GF) = GLUTEN FREE | (DF) = DAIRY FREE

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.  
IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.