



## Christmas Dinner Sample Menu

2 Courses £28 / 3 Courses £33

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Amuse Bouche

House Bread

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Delica Pumpkin, Pickled Apple, Goats Cheese, Walnuts

Confit Duck & Pistachio, Sprout Tops, Sour Mustard, Burnt Orange

Torched Mackerel, Marinated Apple, Horseradish, Grapefruit, Caviar

Foie Gras Parfait, Spiced Quince Purée, Parma Ham, Roasted Quince, Hazelnuts

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Jerusalem Artichoke Risotto, Artichoke Crisps, Truffle, Parmesan

Breast of Mallard, Artichoke Puree, Braised Red Cabbage, Girolles, Mirto Jus

Fillet of Sea Bream, Grape & VerJus, Artichoke, Celeriac, Roasted Onion

Haunch of Venison, Venison Pie, Braised Lentils, Chestnut Puree

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Sautéed Seasonal Greens £3.5    Rosemary & Garlic New Potatoes £3.5

Roasted Root Vegetables £3.5

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Chinese Five Spice Chocolate Fondant, Black Sesame, Cashew & Peanut Nougatine

Lemon Tart Gratin, Lemon Sorbet, White Chocolate Crumble

Mulled Pear, Smoked Honey Ice Cream, Macadamia, Goats Cheese

Selection of Artisan British & French Cheeses, Traditional Garnishes [+5]

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Petit Fours

*We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.*