

FESTIVE LUNCH AND DINNER MENU

STARTERS

White Bean and Thyme Velouté
Pancetta, sourdough

Game Terrine
Venison, pheasant, duck, Port wine, truffle brioche

Gin Cured Salmon
Smoky chilli, capers, shallots, parsley

Barrel-aged Feta and Pomegranate
Bitter leaves, crushed hazelnuts, Barolo dressing

MAINS

Slow Roasted Traditional Turkey
Apricot and chestnut stuffing, pancetta sprouts,
honey glazed roots, roast potatoes, turkey jus

12-hour Braised Short Rib of Beef
Horseradish pomme purée, glazed roots, red wine jus

Seared Hake
Cannellini beans, braised greens, nduja, sauce vierge

Girolle Mushrooms
Risotto, spinach pesto, ricotta, mesclun and herb

DESSERTS

The Nici Christmas Pudding
Brandy sauce, vanilla ice cream

Limoncello Tiramisu
Vanilla mascarpone, cherries, lemon curd

Chocolate Truffle Torte
Seville orange, chocolate and orange ganache, crème fraîche

Dorset Blue Vinny
Rye crackers, chutney