

The background image shows a restaurant interior. In the upper half, there is a bar with multiple shelves of liquor bottles. The bar has a rustic, textured gold-colored back wall. A large, round, woven pendant light hangs from the ceiling. In the lower half, there are several bar stools with a grey and white checkered pattern. In the foreground, the back of a chair with green and white vertical stripes is visible. A dark green menu overlay is centered in the image.

FESTIVE DINING MENU

STARTERS

Duck Parfait

Brioche Soldiers, Clementine Gel, Truffle & Frisée Salad

Winter Squash Velouté VE

Whipped Feta Cheese, Crispy Sage, Focaccia

Cured Salmon Pastrami

Treacle Bread, Celeriac Slaw, Caper-Raisin Purée

MAINS

Turkey Ballotine

Bacon Wrapped Turkey, Fondant Potato, Pigs in Blankets, Sage & Truffle Stuffing

Seabass Fillet

Bouillabaisse Sauce, Mixed Shellfish, Shaved Fennel, Garlic Croutons

Gnocchi VE

Beetroot Gnocchi, Roasted Garden Beets, Chestnuts, Kale, Sage Brown Butter

Roasted Roots, Sprouts, Braised Red Cabbage for the Table

DESSERTS

Christmas Pudding

Brandy Anglaise, Brandy Snap

Ginger Pannacotta VE

Roasted Figs, Candied Walnuts

Chocolate Tart

Crème Fraîche Ice Cream, Black Cherry