



FESTIVE DINING MENU

STARTERS

Smoked Chicken & Ham Hock Terrine
Bacon Jam, Piccalilli Gel, Brioche

Sloe Gin Cured Trout
Fennel Slaw, Horseradish, Seaweed Cracker

Heritage Beets
Vegan Goats Cheese, Candied Walnut, Chicory

MAINS

Bacon Wrapped Turkey Parcel
Pig in Blanket, Potato Fondant, Roasted Root Vegetables,
Glazed Sprouts, Cranberry Sauce

Seabass Fillet
Potato Rosti, Wilted Spinach, Caviar Butter Sauce, Chive Oil

Smoked Celeriac Risotto
Truffled Celeriac Purée, Crispy Shallot, Sage

DESSERTS

Christmas Pudding
Brandy Custard, Candied Orange

Millionaire's Shortbread
Chocolate Tart, Shortbread, Toffee Ice Cream

British Cheese
Seasonal Chutney, Crackers