



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 Goat's Cheese, Candied Walnut, Chicory

MAINS

Bacon Wrapped Turkey Parcel

Pig in Blanket, Potato Fondant, Glazed Sprouts,
Roasted Root Vegetables, 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