



## **2020 Christmas Party Menu**

### ***Starters***

Blue cheese & fig tartlet, pedro ximenez, pickled fennel & caramelised shallot (v)

Torched mackerel taco, lemon & elderflower, preserved red onion, goats curd & cured mullet roe

White onion soup, ham hock & cheese croquette, crispy onion & pancetta crumb

### ***Main Courses***

Wild mushroom & black truffle risotto, jerusalem artichoke & sage (v)

Butter poached coley, smoked fennel potatoes, chestnut veloute & purple kale

Turkey ballotine, goose fat roast potatoes, carrots, brussels sprouts, cranberry & orange and sourdough sauce

Turkey wellington, goose fat roast potatoes, carrots, brussels sprouts, cranberry & orange and sourdough sauce (minimum 4 persons)

### ***Puddings & Cheese***

Chocolate & orange dacquoise, marmalade & Grand Marnier crème fraîche

Sticky toffee pudding, caramelised apple & vanilla ice cream

Cheese board (£3 supplement)

**£30.00 p.p. Monday to Thursday, £40.00 p.p Friday & Saturday**

Served from Tuesday 1<sup>st</sup> December to Wednesday 23<sup>rd</sup> December 2020

**Advance bookings only - pre-order required 5 days before your visit.**

**Full payment is required to confirm your booking.**

**Cancellation due to Covid or any other reason will result in a credit note voucher being issued, the voucher will be valid for 12 months.**

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 12.5% service charge will be added to your bill, which is shared by the whole team