

XMAS 2024 - £130

Hors D'oeuvre

Cornish crab, kalamansi gel

Duck croquettes, preserved cherry ketchup

Wild mushroom Vol au vent (v)

Beetroot tartlets (ve)

Entrée

House cured Loch Duart salmon, poached native lobster, green apple and pickled cucumber salad, horse radish mousse.

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White Jerusalem artichoke soup, sauteed trumpet mushrooms, artichoke crisps (ve)

Plat Principal

Roast crown of Norfolk bronze turkey, cranberry and sage farce, swede purée, Brussel tops, Alsace bacon, pomme fondant, thyme roasting juices

Roast Gigha halibut, fricassee of white beans, clams, samphire, ratte potatoes, Vin jaune velouté

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Chestnut Gnocchi, Pumpkin ketchup, red kale, braised salsify, winter truffles, cep velouté (ve)

Dessert

Prune d'agen and amangac tart, spiced orange crème fraiche, caramelised hazelnuts

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Mince pie bon bons

Filter Coffee / Tea