

## FESTIVE FOUR COURSE MENU

Bread, Bovril butter  
Nocellara del Belice olives (vg)

### *Starters*

Roasted celeriac & winter mushroom soup, truffle, pumpkin seeds (vg)  
Crab, prawn & avocado cocktail, Marie Rose  
Goats cheese mousse, honeycomb, roasted plum, sourdough crisps (v)  
Chicken liver parfait, toasted brioche, roasted tomato chilli jam

### *Main Courses*

Roast turkey, pork & apricot stuffing, pigs in blankets, all the trimmings,  
bread sauce, roast turkey gravy  
Chalk stream trout, tartare garnish, tender stem broccoli,  
crushed new potatoes, chive beurre blanc  
Crispy duck leg, cannellini bean, tarragon & pancetta cassoulet, crispy kale  
Roasted butternut squash, chestnut, apple, sage & turmeric giant couscous (vg)  
Dry aged steak, roasted Portobello mushroom, chips, watercress, truffle butter

### *Desserts*

Triple chocolate torte, clementine crème, dehydrated chocolate  
Christmas pudding, brandy custard  
Caramelised apple tarte, rum & raisin ice cream  
Hippo cheese, grapes, apple, celery, biscuits

**£36 PER PERSON**

(£10 supplement for the steak main course)