



Festive Dining Menu

Starters

GIN CURED SALMON GRAVALAX with dill crème fraiche, pickled cucumber ribbons
and rye crostini

GAME TERRINE WITH CUMBERLAND SAUCE, toasted brioche and pickled winter
vegetables

TRUFFLE & WILD MUSHROOM VELOUTE with chive oil and artisan sourdough

Main Courses

ROSEMARY & GARLIC ROAST BEEF SIRLOIN with Yorkshire pudding, horseradish
cream, duck fat roast potatoes and seasonal vegetables

PAN SEARED SEA BASS FILLET with champagne sauce, saffron fondant potato and
samphire

BALLOTINE OF FREE RANGE CHICKEN with pancetta, leek mousse, potato gratin
and tarragon jus

ROAST BUTTERNUT SQUASH & SAGE RAVIOLI with brown butter, toasted pine nuts
and shaved aged Parmesan

Desserts

SPICED RUM CRÈME BRULÈE with cinnamon shortbread

VALRHONA CHOCOLATE DELICE with salted caramel and gold leaf

LEMON TART with Italian meringue, raspberry coulis and candied zest

Dish descriptions do not list every ingredient. If you have allergies or dietary requirements, please inform your server. A discretionary 10% service charge will be added to your bill for the benefit of our team. Prices correct at time of going to print