



Christmas Party

-SET MENU-

£45 per person

STARTERS

Ham & egg terrine, cornichons, Young's beer mustard (425Kcal)

Baron Bigod & smoked bacon Tartiflette, radicchio, cornichons, toasted sourdough (567Kcal)

Ham hock, chestnut & cranberry terrine, Young's beer mustard, cornichons (460Kcal)

Wild mushroom, Castelfranco & radish salad (vg) (205Kcal) Devon crab tagliatelle, sea herb butter, chilli (516Kcal)

MAINS

Crown of English turkey, goose fat roast potatoes, crushed winter roots, brussels

sprouts, maple roast parsnips, pig in blanket, cranberry sauce, gravy (956Kcal)

Pheasant Wellington, blackberries, wild mushrooms & rainbow chard (1032Kcal)

Turbot, Champagne butter sauce, samphire, salsify (991Kcal)

Wild mushroom & sea purslane stew, wholegrain mustard & chervil dumplings (vg) (1343Kcal)

PUDDINGS

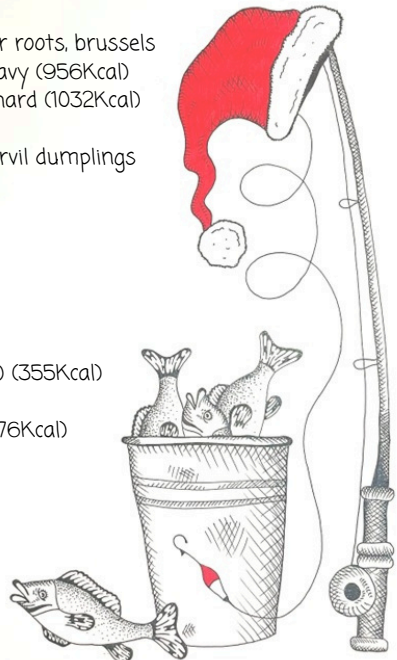
Ricotta panna cotta, fennel sable & toasted almonds (v) (1117Kcal)

Chocolate cremeux, honeycomb & blood orange (v) (689Kcal)

Long Clawson Stilton, truffle honey, celery, sourdough crackers (v) (355Kcal)

Mince pie, clotted cream, sticky toffee sauce (v) (645Kcal)

Red wine poached pear, candied almonds & saffron cream (vg) (576Kcal)



When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. An adult's recommended daily calorie allowance is 2,000 kcal. Tables of 4 or more are subject to a discretionary service charge of 12.5%.