



FESTIVE MENU

*1st - 24th December
3 course menu*

STARTER

Beetroot cured severn and wye salmon, heritage beetroot, horseradish cream

Jerusalem artichoke veloute, roasted artichoke, truffle mascarpone

Crispy beef frittata, forest mushroom fregola, caramelised onion puree

MAIN

Bronze Turkey, Yorkshire puddings, roasted seasonal vegetables, traditional garnish

Newlyn line caught cod, Alaskan prawn & pearl barley risotto

Confit Gressingham duck leg, braised red cabbage, quince

Pumpkin and chestnut open ravioli, roasted mushrooms

DESSERT

Milk chocolate and hazelnut delice, clementine sorbet, hazelnut tuille

Traditional Christmas pudding, gingerbread ice cream, nougatine

Selection of British and European cheese, spiced apple chutney, crackers

Mince pies & cognac chocolate truffles

Adult £75 | Children £37.50

*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.
A 12.5% discretionary service charge will be added to your bill.*