

# FESTIVE SET MENU

THREE COURSES 85 PER PERSON

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30/50g Oscietra Caviar

*Sour Cream, Blinis*

*£130 / £190*

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## STARTER

Pressing of Seasonal Game

*Pickled Vegetables, Warm Brioche*

Creamy Chestnut Velouté

*Poached Clarence Court Egg, Salsify*

Loch Duart Salmon `Mi Cuit`

*Crème Fraiche, Spiced Puy Lentils*

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## MAIN COURSE

Free Range Norfolk Bronze Turkey

*Sausage Stuffing, Pigs In Blankets, Roast Vegetables & Potatoes*

Fillet of Cornish Cod

*Mushroom & Hispi Cabbage, Romesco, Champagne Velouté*

Roasted Heritage Carrots

*Fregola & Chestnut Stew, Carrot Top Pesto*

Slow Cooked Flat Iron of Lake District Farm Beef

*Braised Short Rib, Barbecue Carrot, Port Spiced Plum Purée*

*- Additions -*

*add Winter Black Truffle £16/gram*

*add Seared Goose Liver £16*

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## DESSERT

Homemade Christmas Pudding

*Brandy Sauce*

Chestnut & Mandarin Bûche De Noël

Truffled Tunworth

*Pear, Celery, Champagne Vinegar*

Food allergies and intolerances

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.