



## **Festive Menu 2023**

**£60.00 per person**

### **Starters**

Celeriac velouté, slow cooked egg, hazelnuts (vg\*)

*(Wiltshire truffle 7 supplement)*

Citrus cured salmon, horseradish, turnips, apple

Confit duck leg salad, beetroots, pear, chicory (vg\*)

Toasted brioche, brie and truffle cream, confit onion, honey emulsion

### **Main course**

Free range Suffolk turkey breast, sage and onion stuffing, smoked bacon  
*Served with roast potatoes, glazed parsnips, heritage carrots, Brussel sprouts, pigs in blankets*

Slow cooked Yorkshire beef, parsnip puree, braised red cabbage

Chicken thighs, winter vegetables, brioche sauce, fermented blackcurrants

South Coast pollock, crab bisque, glazed carrots, citrus

Chestnut and balsamic risotto (vg\*)

*(Wiltshire truffle 7 supplement)*

### **Dessert**

Steamed Christmas pudding, vanilla custard, brandy butter

Lemon meringue tart, crème fraîche

Dark chocolate cremeux, coffee, Irish cream (vg\*)

Clementine and gingerbread cheesecake, stem ginger ice cream

### **Petit fours**

*(5 supplement)*

Black cherry bon bon and homemade mince pies