



FESTIVE PARTY MENU

TWO COURSE **£35** | THREE COURSES **£40**

STARTERS

Jerusalem artichoke soup, truffle creme fraîche, artichoke crisp *and* chives (v/gfo)

Soft shell crab brioche slider with kohlrabi, pickled chilli, toasted sesame 'slaw *and* ponzu mayonnaise

Duck liver parfait on homemade savoury waffle with plum puree

Roscoff onion tarte tartin, caramelised goat's cheese, frisse *and* walnut salad (v)

MAINS

Honey parsnips, glazed carrots and charred chestnut Brussels and pigs in blankets for the table

Roast crown of turkey with beef tallow roast potatoes,

Yorkshire pudding, pork and cranberry stuffing *and* a rich gravy (gfo)

12-hour slow cooked feather blade of Surrey Farm beef, dauphinoise potatoes, creamy leeks, baby thyme *and* crispy shallots (gf)

Pan fried sea bream with a butterbean *and* pancetta cassoulet, fennel *and* preserved lemon salad (gf)

Celeriac *and* gruyere Wellington, parsnip puree, crispy kale (v/pbo)

DESSERTS

Apple tarte tartin, Calvados caramel, rum *and* raisin ice cream

Clementine posset, cranberry *and* gingerbread biscuit (pb/gf)

Burnt basque cheesecake, mulled berries *and* creme fraiche

Montagnolo Affine cheese with oat cakes *and* pear chutney

TO FOLLOW

Mince Pies

COMPLIMENTARY MULLED WINE FOR ALL FESTIVE PARTY BOOKINGS ON
MONDAY - WEDNESDAYS FROM NOV 23RD UNTIL DEC 16TH INCLUSIVE

(v) vegetarian (pb) plant based (gf) gluten free (o) option available