DINING ROOM

FESTIVE MENU

£150

Assorted Bread Rolls and Homemade Focaccia

STARTERS

Choose One

Smoked Scottish Salmon, Mandarin Rye Bread, Avocado, Trout Roe, Caviar

Jerusalem Artichoke, Roast Cauliflower (VEA) Tête de Moine, Romanesco, Mint, Pickled Shallots

Cornish Crab Cake, Tartare Sauce *Radish, Kohlrabi, Sugar Snaps*

Hereford Beef Carpaccio, Winter Truffle *Pumpkin Purée, Caramelised Onions, Parmesan, Smoked Almonds*

MAINS

Choose Beef or Turkey, Alongside Halibut and Risotto

Roast Free Range Norfolk Bronze Turkey, Sage, Leek and Pancetta Stuffing Chipolatas Wrapped in Bacon, Parsnip Purée, Cranberry Sauce

or

Hereford Beef Rossini, Truffle Jus Spinach, Pain de Mie, Foie Gras

and

Roast Atlantic Halibut, Clam Beurre Blanc Celeriac, Cavolo Nero, Herb Oil

Truffled Wild Mushroom Risotto (VEA)
Roast Parsnips, Turnips, Mascarpone, Aged Parmesan

DINING ROOM

SIDES TO SHARE

Roasted Sage Potatoes Lyonnaise Brussels Sprouts Honey Roasted Carrots and Chestnuts

DESSERTS

Choose One

Chocolate Torte, Cherry Compote Crème Fraiche Ice Cream

Spiced Crème Brule, Vanilla Ice Cream Red Current Compote, Almond Tuille

Roasted Apple, Fudge and Pain D'épices Confit Pumpkin Gel, Salted Caramel Ice Cream

Spiced Caramel Chocolate Dome (VE)

Passion Fruit Sorbet

CHEESE SELECTION Supplement of £20 Per Person

A selection of 3 Artisanal Cheese from Neals Yard Dairy Crackers and Chutney

(V) Suitable for Vegetarians (VEA) Vegan Option Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.