

Festive Set Menu

2 courses 29.00 | 3 courses 38.00

Starters

Smoked Haddock Velouté

Breaded Mussels, Crème Fraîche, Vadouvan Curry Butter

Jerusalem Artichoke Risotto

Chestnut and Winter Herb Gremolata (ve)

Duck Liver Mousse

Spiced Plum Chutney, Pickled Carrots, Brioche

Gin-Cured Scottish Salmon

Salt-Baked Beetroot, Horseradish Labneh, Preserved Lemon

Mains

Roast Turkey Ballotine

Hasselback Potatoes, Winter Greens, Chestnuts,

Pigs in Blankets, Mulled Wine Cranberry Sauce

Roast Beef Sirloin

Parsley Mash, Maple-Glazed Carrot, Red Wine and Shallot Sauce

Pan-Fried Seabass

Brandade Fritters, Caramelised Cauliflower, Samphire, Caper Butter

Roasted Crown Prince Pumpkin

Buckwheat, Winter Kale, Seeds, Yoghurt, Smoked Chilli Oil (ve)

Puddings

Guernsey Gâche Bread and Butter Pudding

Calvados Custard (v)

Dark Chocolate Delice

Clementine, Brandy Snap, Salted Caramel Ice Cream (v)

Pears Roasted in Molasses

Whipped Vanilla Cream, Frozen Raspberries, Candied Pecans (ve)

British Artisan Cheese (6.00 supp)

Quince Jelly, Pickled Walnut, Crackers

For The Table

Suitable for 2-3 to share

Pigs in Blankets, Cider and Honey Glaze 6.00

Cauliflower Cheese, Pecorino, Thyme Crumb (v) 5.00

Brussel Sprouts, Smoked Bacon, Chestnuts 5.00

Sweet Additions

Handmade Chocolate Truffles (v) 2.50 per person

Viennese Mince Pies, Clotted Cream (v) 4.50 per person