



## Sample Festive Menu

(Subject to change)

**£32.50 per person**

### Starters

Mulligatawny soup, spiced parsnip and quince

(Mulligatawny is an English soup with Indian Origins – Vegetable based but lightly curried)

Pork belly fritter, plum jam, curried potato crisps

Crispy skin trout, kohlrabi, smoked hollandaise, almond

Confit chicken leg terrine, crispy skin, winter roots, apricot

Potted shrimp, rye bread, lemon chive crème fraiche

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### Main Courses

Pressed turkey leg, smoked sausage, buttered sprouts, pomme puree, spiced cranberry

Pumpkin tagliatelle, pumpkin seeds, hazelnuts

Brisket, glazed carrot, chestnuts, kale

Sea bream, white cabbage, dried grape, spiced yogurt

Pollock, bubble and squeak, cheese and leek fondue

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### Desserts

Christmas pudding, brandy butter, clotted cream

Selection of cheese

Gateau marcel, double chocolate cake, hokey pokey

Hazelnut dacquoise, layered with mocha cream

Warm spiced apple pie, crème fraiche ice cream

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### Coffee & Treats