

## Festive Menu Sample

### Three Courses from £78pp

Roasted Cauliflower With A Crispy Quinoa Crust, Pine Nuts, Kale,  
Parmesan + Cranberry Tuille

Wild Game Terrine, Cranberries, Pistachios, Red Onion Jam + Toasted  
Sourdough

Salmon Gravlax Cured With Treacle, Whiskey + Winter Citrus, Celeriac  
Slaw + Fennel Salad

Beetroot Carpaccio, Whipped Goat Cheese, Hazelnuts, Walnut Pesto

Herb-Crusted Beef Tenderloin, Hasselback Potatoes, Braised Red  
Cabbage, Winter Greens + Red Wine Jus

Maple-Glazed Duck Breast, Parsnip Puree, Honey-Glazed Carrots +  
Orange Reduction

Pan-Seared Bass, Cauliflower Puree, Roasted Brussels Sprouts +  
Lemon Beurre Blanc

Wild Mushrooms + Chestnut Wellington, Truffle Mash, Black Garlic  
Velouté

Gingerbread Cake, Poached Fruit, Crème Anglaise + Fruit Syrup  
Chocolate Torte, Vanilla Ice Cream + Salted Caramel Sauce

Orange Cranberry Cheesecake: Creamy Orange-Infused Cheesecake,  
Candied Cranberries, Chantilly + Brandy

A Curated Selection Of Artisanal Cheeses: Baron Bigod, Suffolk Blue +  
Montgomery Cheddar, Freshly Baked Fig And Walnut Bread, Fruit  
Compote, Crackers + Fruit