

Festive Restaurant Menu

Available throughout December 2016.

STARTERS

White bean soup, shaved chestnut, blue cheese cream (v)

Smoked salmon and shrimp, shaved fennel and horseradish parfait

Duck liver parfait, burnt apple puree and pickles with brioche

MAIN COURSES

Slow cooked pork belly, sweet potato purée, sautéed greens and cider jus

Spiced marinated Cornish cod, curried risotto, crispy shallots and lime emulsion

Pumpkin ravioli, shallots and spinach with pine nuts in a light cream sauce (v)

Rib eye steak, confit plum tomato, winter vegetables with roast potatoes and jus

DESSERTS

Butter milk panacotta, clementine and Prosecco jelly with nut biscotti

Chocolate Ganache, salted caramel and hazelnut praline brittle

British cheeses, spiced pear chutney and biscuits

3 Courses & Unlimited Bubbles - £39.00 per person

Groups of 10+, require a pre-order 48 hours before booking