



Christmas Menu

4 courses £50 per person

ON ARRIVAL

Sourdough & focaccia, nocellera olives and a cured meats selection

SMALL PLATES

Gravadlax salmon, horseradish crème fraiche
Parsnips veloutè, roasted chestnuts, crispy guanciale (v)
Burrata, radicchio, orange and pomegranate salad (v)
Roasted cauliflower with romesco sauce (vg)

LARGE PLATES

Please select one


Venison ragu pappardelle with roasted chestnuts and crispy sage
Pork belly roll with roasted mix root vegetables and cranberry sauce
Moroccan seafood tagine
Mixed mushroom barley risotto and blue cheese (v)

SELECTION OF SIDES

Honey glazed braised sprouts
Sautéed new potatoes
Sautéed paddon peppers

DESSERTS

Orange & Amaretto sponge cake with hot chocolate sauce
Cheese selection



Allergen information available upon request.
A discretionary 12.5% service charge will be added to your bill.