



## December Party Menu 2018

(v) Parsnip soup, wild mushrooms & truffle oil

(v) Burrata, black fig & pomegranate – focaccia

Hot-smoked Salmon, puy lentil & chicory salad, salsa verde

Roast pear & confit duck, watercress, black pudding & sweet chilli relish

Roast pheasant & ham hock terrine – spiced pineapple chutney & brioche toasts

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Roast Corn-fed Chicken,  
Roast potatoes, parsnips, glazed carrots, green beans & pancetta  
Spiced cranberry relish & bread sauce

Braised shin of beef  
Roast onions, pancetta, girolles & red wine jus  
Parsnip and potato purée

Pan-roasted fillet of halibut  
Savoy & black cabbage gratin, roast pink fir potatoes

(v) Chickpea & cauliflower Tagine  
Couscous, yoghurt, harissa & flatbread

(v) Roast pumpkin risotto - chestnuts, cinnamon & parmesan

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French & British cheeses – pear, toast & biscuits (£2 supp)  
Comté, Fougere, St Maure de Touraine, Mrs Binham's Blue

Pear & Almond tart – Mascarpone cream

Tarte Tatin & vanilla ice cream

Profiteroles & dark chocolate sauce

3 Courses £35

Menu price include crackers for all!

A discretionary 12.5% service charge will be added to your bill

