
Christmas Gourmet Menu

Duck Liver Parfait with Confit Leg Terrine

Pancetta and almond crumble, roasted fig and toasted brioche (E,G,Mk,N,SD)

OR

Crab Mayonnaise Tart

Avocado, Siam sauce and pickled kohlrabi (C,E,F,G,Mu,S)

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Pavé of Warm Smoked Salmon

Dill pickled cucumber with chive and caviar beurre blanc (F,Mk,SD)

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Roast Fillet of Beef and Featherblade Pastilla

Roasted artichoke, glazed Roscoff onion and Madeira jus (E,G,Mk,SD)

OR

Breast of Guinea Fowl

Piccolo parsnip, creamed sprouts and bacon, truffled quince and guinea fowl jus (Mk,SD)

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Pear Soufflé

Charred poached pear, gingerbread and tonka bean ice-cream (E,G,Mk)

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Brie de Meaux

Spiced cranberry chutney, truffled focaccia, celery, grapes and cornichons (Ce,E,G,Mk)

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Coffee and Chocolates (£4.50 supplement)

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£80 per person

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu],
Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]