

# Christmas A la Carte Menu

Guineafowl and wild mushroom terrine, chicken wing, cep, remoulade, bacon

Smoked haddock, cauliflower, quails egg

Artichoke, Clara goats cheese fritter, walnut

Salmon, crispy noodles, beetroot, apple

,

Venison loin, venison pie, red cabbage, cocoa nibs, celeriac

Partridge, confit leg, sprouts, pear, fondant, parsnip

Halibut, mussel stew, roast fennel, confit potato, spring onion

Butternut squash, wonton, sage, pumpkin

,

Cheesecake raspberry savarin

Orange cake, rhubarb

Christmas pudding parfait, raisin puree, clementine, spiced crumb

Trio of chocolate

Cheese

Coffee & Petit Four (5.00 Supplement)

Two Courses 40.00

Three Courses 50.00

**Please note:** Some dishes may contain more ingredients than are listed. If there is something you cannot eat please let us know. A discretionary 12.5% service charge will be added to your bill, this is split between all staff, both front of house and kitchen staff.

We kindly ask that you scan our QR code to check into the NHS Track & Trace app:

