

The **SURPRISE**

Christmas Party Menu

Starters

WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle
SCOTTISH SALMON GRAVLAX, dill & tarragon crème fraîche, rye bread
GOAT'S CHEESE TARTLET, pear, walnuts, bitter leaf salad (V)

Mains

ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts,
roast carrots, rosemary roasted potatoes & thyme jus (Av. Gf)
ROAST CORNISH COD, crushed new potatoes, baby spinach, brown shrimp beurre blanc (Gf)
BRAISED OX CHEEK, fondant potato, creamed spinach, bone marrow jus
BUTTERNUT SQUASH TORTELLONI, sage, kale, hazelnut butter (Av. Vg)

Puddings

CHRISTMAS PUDDING, Brandy butter (V)
DARK CHOCOLATE TART, Chantilly cream, pistachios (V)
STICKY TOFFEE PUDDING, salted caramel ice cream (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

£65 per person, only available through pre-order
Crackers & mini mince pies for the table

For an additional £25 per person
A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Scottish Smoked Salmon Blini | Roast Beef bites | Pulled King oyster mushroom

