

FESTIVE EVENTS MENU

Create the perfect festive menu and select 1 dish of each course for your group

STARTERS

Gin Cured Scottish Salmon

Pickled Heritage Radish, Compressed Cucumber, Watercress Mayonnaise
Cornish Crab Beignet
(447 kcal)

Ham Hock & Goose Liver Croquettes

Medjool Date Puree, Quail Egg
Caramelised Apple
(568 kcal)

Heritage Beef Carpaccio

Bone Marrow Mayonnaise, Baby Vegetables, Rye Croutons
Berkswell Shavings
(414 kcal)

Roast Celeriac & Apple Veloute (V)

Toasted Hazelnuts, Truffle Montgomery Toasts
(414 kcal)

MAINS

Norfolk Bronze Turkey

Chestnut Cranberry Stuffing, Pigs in Blanket, Honey Roast Winter Veg
Duck Fat Potatoes, Giblet Gravy
(927 kcal)

Short Horn Beef

Slow Roasted Striploin, Crisp Braised Shin
Charred Leek, Shallots, Potato Terrine, Truffle Jus, Watercress
(868 kcal)

Honey Roast Duck

Spiced Carrot Puree, Heritage Carrot
Candy Beet, Anna Potato
(904 kcal)

Cornish Seabass

Mussel & Clam Veloute, Spinach, Vegetable Pearls,
Roast Baby Fennel
(1010 kcal)

Wild Mushrooms & Chestnut Open Ravioli

Roast Salsify, Celeriac, Madeira Cream
(628 kcal)

DESSERTS

Flourless Dark Chocolate Cake

Whiskey Soaked Raisins, Burnt Butter Ice Cream
(628 kcal)

Cassis & Chestnut Log

Mulled Wine & Fig Ice Cream
(552 kcal)

Honey Roast Pear and Walnut Tart

Candied Ginger Ice Cream
(567 kcal)

Cranberry & Clementine Cheesecake

Blood Orange Sorbet
(469 kcal)

£75 Per Person

The final selection of dishes will apply to all guests, vegetarian options available upon request. All prices are inclusive of V.A.T at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerance and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.