



## Christmas Dining Menu 2023

£47.50 per person

Glass of Champagne on Arrival

### Starters

Confit Duck Terrine, Spiced Fig Chutney, Aged Balsamic, Duck Fat Brioche  
Roasted Celeriac & Truffle Soup, Winter Herb Dumplings (v)  
Melody Mackmyra Whisky Cured Salmon, Cucumber, Lemon Balm, Sour Cream  
Wild Mushroom & Chestnut Parfait, Date & Ginger Relish, Caper Berries & Cornichons

### Main Courses

Fillet of Stone Bass, Herb Gnocchi, Pumpkin Veloute & Winter Greens  
Roast Norfolk Turkey, Duck Fat Potatoes, Pigs in Blankets, Chestnut & Thyme Stuffing  
Rump of Herdwick Lamb, Roasted Garlic Mash, Root Vegetables, Red Wine & Cranberry Jus  
Roast Butternut Squash, Pearl Barley, Red Cabbage, Crispy Kale, Hazelnut Crumble (v)

### Desserts

Chocolate Millionaires Tart, Madagascan Vanilla Creme Fraiche  
Tonka Bean Pannacotta, Pear & Honey Compote, Almond Shortbread  
Sticky Toffee Christmas Pudding, Brandy Anglaise  
Port Steeped Stilton, Crackers, Oatcakes, Fruit Chutney

Mini Mince Pies

*(V) Suitable for vegetarians. If you have any dietary requirements or are concerned about food allergies, e. g. nuts, you are invited to ask one of our team members for assistance when selecting menu items*



## Christmas Dining Menu 2023

£55.00 per person

Glass of Champagne on Arrival

### Starters

Venison Carpaccio, Laphroaig Whisky, Caper Berries, Sorrel Pesto  
Roasted Celeriac & Truffle Soup, Winter Herb Dumplings (v)  
Scallop & Crab Ravioli, Saffron, Shellfish Bisque & Tarragon  
Honeynut Squash, Asian Pear, Heritage Beetroot, Feta & Pistachio (v)

### Main Courses

Butter Poached Turbot, Chanterelles, Rainbow Chard, Artichokes & Fennel Croquette  
Sladesdown Farm Duck, Fermented Plum, Heritage Carrots, Duck Fat Potato, Duck Jus  
Slow Cooked Beef Short Rib, Bone Marrow Pomme Puree, Root Vegetables, Shallot  
Fire Roasted Cauliflower, Swede Puree, Cavalo Nero, Hazelnut Pesto (v)

### Desserts

Chocolate Millionaires Tart, Madagascan Vanilla Creme Fraiche  
Lemon Parfait, Fermented Raspberries, Yuzu Curd  
Sticky Toffee Christmas Pudding, Brandy Anglaise  
Port Steeped Stilton, Crackers, Oatcakes, Fruit Chutney

Mini Mince Pies

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