





STARTERS

Chestnut, pumpkin & sage soup (v)
Game terrine, rémoulade & sour dough
Selection of smoked fish, fennel & capers
Baked camembert, new potatoes, & gherkins (v)

MAINS

Chargrilled aged rump & lobster tail, garlic butter
Crisp duck confit with lentil sauce
Fillet of seabass buttered spinach, mussels & saffron
Wild mushroom & chestnut risotto (v)
Traditional roast turkey, chestnut stuffing, Duck fat potatoes, glazed chestnuts
All main courses served with seasonal vegetables & potatoes

DESSERTS

Selection of farm house cheeses
Pear & almond tart, with praline ice-cream
Crème brûlée with poached clementines
Christmas pudding, brandy custard

Coffee & mince pies

£ 3 2 . 0 0 P E R P E R S O N

Includes a glass of prosecco per person

Allergens: w-wheat | d-dairy | e-eggs | s-sulphites | n-nuts | f-fish/crustacean

All prices are inclusive of 5% VAT. An optional 12.5% service charge will be added to your bill.
Please ask your waiter about allergens within the dishes.