

**Christmas Feasting Menu**

*Sharing minimum 8 people - £50 pp*

Smoked mackerel, horseradish, beetroot and watercress.

Roasted pumpkin and chestnut shot.

Roasted cauliflower and artichoke salad tossed in a lemon dressing.

Confit pork & Caramelized apple terrine with gooseberry relish.

**Mains**

Roast bronzed turkey, prune and Armagnac stuffing with port wine jus.

Salt baked wild sea bass with mandarin and cranberry salsa.

Butternut squash and goat cheese Wellington with sage and onion cream.

Vegetable strudel filled with grilled vegetables and feta cheese and a black olive sauce

**Sides**

Pigs in blankets

Roast potatoes

Spiced red cabbage

Brussel sprouts with chestnuts and cranberries

Honey roast carrots & Parsnips

Creamed Savoy cabbage

**Desserts**

Traditional Christmas pudding with brandy custard.

Bitter chocolate and salted Carmel tart with crème fraiche.

Sherry trifle.

A discretionary service charge of 12.5% will be added to your bill

*All of our dishes are prepared in an environment where nuts are present. Please let us know if you have any dietary requirements and we shall do our best to accommodate.*