



Christmas Party Menu 2018

2 courses £25.50 3 courses £29.50

Starters

Mushroom, black garlic & miso soup with a wild mushroom crostini

Leek terrine, rarebit croquette, pear poached in cider, pine nut crumb, watercress and a verjuice dressing

Ballotine of smoked ham hock & wild game, sultanas & chestnuts, spiced pumpkin ketchup and seeded loaf

Cornish Cod brandade, waxy potatoes, crispy quail's egg and treacle soda bread

Mains

Norfolk bronze turkey breast and leg, pigs in blankets, glazed carrots & parsnips, brussel sprouts, goose fat roast potatoes, cranberry & sage stuffing, bread sauce, cranberry sauce and turkey jus

Pot roast breast of pheasant, braised leg boudin blanc, piccolo parsnips, mushroom & truffle pearl barley and a bramble berry jus

Hazelnut crusted pollock, creamed savoy, wild mushrooms, sea rosemary, ratte potatoes and a hazelnut brown butter

Roasted butternut squash, soft herb gnocchi, Dorset blue, candied walnuts, Swiss chard

Pudding

Panettone, salted chocolate mousse, candied pecans and pecan ice-cream

Mulled apple terrine, 'mince pie' and orange sorbet

Figgy pudding, brandy Anglaise and glazed fig

Selection of British cheeses, homemade festive chutney and lavosh (£3 supplement)

N.B. this menu is only available by prior arrangement. Please see our Christmas booking information.

Tables of 10 or more will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.

New Years Eve 2018 £45.50pp

Cranberry Bellini £6.95

Starters

Chicory marmalade tart
Tunworth croquettes, poached quince, hazelnut dressing

Vanilla & sea salt cured wild sea trout
smoked beetroot tartar, yuzu curd, wasabi caviar

Seared Lyme Bay scallops
celeriac puree, coppa ham, pine nut crumb, pork quaver

Chicken liver parfait
brioche pain perdu, spiced apple, seeded granola

Mains

Pan roasted wild sea bass
king prawn ravioli, pomme Anna, salsify, wild mushroom and crab broth

Rack of local lamb
confit belly, miso, ewe's curd, Jerusalem artichokes, tenderstem broccoli

8oz Westcountry ribeye steak & bearnaise sauce
confit shallot, roast tomato, field mushroom and chips

Desserts

Caramel mousse
compressed brûlée apple, milk gel, white chocolate aero, milk crisp

Yoghurt parfait
mulled figs, brioche, candied pecans

Poached pear tart
nutmeg custard, black berry sorbet

Selection of British cheeses, homemade preserve, lavosh!

Clos Dady, Sauternes 2010 Bordeaux 75ml £6.90
Skillogalee, Liqueur Muscat, South Australia 75ml £7.50

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