

# FESTIVE

## *aperitif*

*Champagne Joseph Perrier NV cuvée royale (125ml) £15.00*

## *amuse bouche*

## STARTERS

### TWICE COOKED LOBSTER SOUFFLÉ

*espuma*

### OXTAIL RAVIOLI

*spinach, veal jus, parmesan flakes*

### SMOKED SALMON CARVED FROM THE TROLLEY

*capers, shallots, dill, brown bread*

### SPICED CARROT & LENTIL SOUP (ve)

*cress, chesnuts, olive oil*

### ROASTED BEETROOT SALAD (v)

*goat's cheese curd, walnuts, mandarin segments, wild rocket*

### HAM HOCK TERRINE

*pickled red cabbage, cornichons, piccalilli, sourdough toast*

## MAIN COURSES

### CONFIT PORK BELLY

*celeriac purée, honey glazed beetroot, baby watercress, mustard jus*

### NORFOLK BRONZE TURKEY

*red cabbage, parsnips, carrots, shaved brussel sprouts, roast potatoes, chestnuts, pigs in blankets, stuffing*

### PAN-FRIED FILLET OF COD

*curly kale, seafood & tomato potage*

### DOVER SOLE (£10.00 supp)

*sauteed spinach, ratte potatoes, brown shrimp, lilliput capers & beurre noisette*

### SURREY FARMED FILLET OF BEEF

*carrot purée, potato fondant, black trumpets, purple sprouting broccoli, bordelaise jus*

### CLASSIC NUT ROAST (ve)

*red cabbage, parsnips, carrots, roast potatoes, chestnuts, shaved brussel sprouts, cranberry sauce*

## SIDE DISHES

£6.00

#### SPINACH (ve)

*steamed*

#### SAUTÉED POTATOES (ve)

*ratte, olive oil*

#### PARSNIPS (ve)

*olive oil*

#### BRUSSEL SPROUTS (ve)

*olive oil*

#### BROCCOLI (ve)

*tenderstem, olive oil*

#### CHIPS (ve)

*triple cooked*

**Head Chef - Sergio Martins Abreu**

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.

Dishes cannot be modified.

## BRITISH CHEESE

FOUR CHEESES (£3.50 supp) (v)  
*celery, apricot butter, pear & apple chutney*

LINCOLNSHIRE POACHER  
*oak smoked, alford*

BLUE STILTON  
*blue veined, clawson*

MAIDA VALE  
*semi soft, IPA washed, guernsey*

SINODUN HILL  
*soft, goats milk, oxfordshire*

*or*

## DESSERTS & PUDDINGS

CHRISTMAS POACHED PEAR (v)  
*cinnamon & chocolate crumble, walnuts,  
caramel ice cream*

SNOWMAN HEAD (v)  
*white chocolate & almond nougat parfait,  
coconut dacquoise, desiccated coconut snow*

CHRISTMAS PUDDING (v)  
*brandy custard*

CLASSIC CRÈME BRÛLÉE (v)  
*shortbread biscuit*

APPLE TART (v)  
*vanilla ice cream*

*or*

## HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)  
*pistachio, vanilla, chocolate, coffee*

SORBETS (ve)  
*lemon, blackcurrant, elderflower*

£69.00 (three courses)

£55.00 (early season offer - 27th Nov to 5th Dec)

## PORT & DESSERT WINE

TOKAJI (125ml) £15.00  
*aszu 5 puttonyos, bene pincszet, hungary*

LES DERNIERES GRIVES PETIT MANSENG (125ml) £9.50

CHURCHILLS CRUSTED PORT (100ml) £12.00

## COCKTAILS

ESPRESSO MARTINI £14.50  
*vodka, kahlua, gomme syrup*

LIQUEUR COFFEE £13.50  
*whisky, amaretto, baileys, cointreau, tia maria, cognac*