



01.12.2023

Menu choices required 2 weeks in advance.

STARTERS

Honey Roasted Parsnip Veloute with Parmesan Scone

Ham Hock Terrine with Winter Pickled Vegetables, Sage Crumb & Caraway Marmalade

Gin & Saffron Cured Salmon with Grapefruit Pickle & Dill Yoghurt

Roasted Beetroot, Watercress Emulsion, Crisp Kale & Candied Hazelnut

MAINS

Feather blade of Beef, Mustard Glazed Carrot, Pomme Puree, Red Wine Jus, Foraged Mushroom

Roasted Turkey Paupiette, Roasted Potatoes, Cranberry Compote

Glazed Hake Fillet, Potato Lyonnaise, Clam & Mussel Sauce

Wild Mushroom & Squash Wellington, Plant Based Jus, Potato & Olive Puree

DESSERTS

Dark Chocolate Tart, Orange Compote, Caramelised White Chocolate

Lemon Posset, Shortbread Crumble, Pomegranate

Apple Crumble with Whipped Vanilla Cream

Cheese Table with Crackers, Chutney & Grapes

Please speak to a member of the team if you have any allergy or dietary requirements.