

Season's Feasting

Dinner Menu

Honey Roasted Carrot & Cumin Soup (vegan)

Cured Mackerel

Beetroot, crème fraîche

Confit Duck Leg Terrine

Granola, spiced butternut squash

Salad of Roast Pumpkin (vegan)

Aubergine caviar, shimeji mushrooms



Roast Corn-fed Chicken Breast

Chestnut stuffing, bacon wrapped chipolata, fondant potato, honey roast parsnip, brussels sprout, crushed carrot & swede

Fillet of Sea Bream

Tomato & chickpea cassoulet, harissa dressing

Potato Gnocchi (vegan)

Wild mushroom, spinach, chestnut velouté

Tortellini (vegan)

Butternut & sage, feta cheese, toasted pumpkin seeds



Sticky Toffee Pudding

Butterscotch sauce, salted caramel ice cream

Christmas Pudding (Adjustable to vegan)

Brandy sauce

Dark Chocolate Pave (Adjustable to vegan)

Hazelnut créameaux

Stilton Cheese Plate

Chutney, grapes & crackers

£60

Three-courses

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.