



## **Festive Set Menu**

### **3 courses £70**

#### **BREAD**

Rosemary & Sea salt focaccia, homemade butters

#### **STARTERS**

French onion soup, rarebit bread, chive butter

*Pinot Noir, Phantom, South Africa*

King scallop, artichoke puree, granny smith apple, verjus sauce

*Albarino '1753' Chateau de Campuget, France*

Slow cooked beef cheek, smoked carrot, parsley emulsion, pickled shallot, jus

*Rioja Alavesa, Mayela Bideona, Spain*

Tunworth cheese tart, walnut ketchup, maitake mushroom, black garlic, brown butter sauce

*Unwooded Chardonnay Reserva, Vina Echeverria, Chile*

#### **MAINS**

Turkey ballotine, roast potatoes, honey glazed carrots & parsnips, herb stuffing, pigs in blankets, mustard sprouts, turkey jus

*Brouilly, Oliver Ravier, France*

Stone bass, caramelised cauliflower, mussels, sea herbs, champagne and Exmore caviar sauce

*Sancerre, Domaine Gerard Milliet, France*

Fillet of beef, black truffle dauphinoise, malt roasted celeriac, sticky beef rib, cabbage leaf, jus

*Primitivo Riserva 'Anniversario 62' San Marzano, Italy*

Truffle gnocchi, roast shallot, confit leeks, parmesan sauce, chive oil.

*Gavi Del Commune di Gavi, San Silvestro, Italy*

#### **DESSERTS**

Sticky Christmas pudding, brandy toffee sauce, cinder toffee ice cream

*Botrytis Semillon, Berton Vineyard, Australia*

Raspberry delice, amaretto biscuits, raspberry gel, amaretto ice cream

*Michele Chiarlo, 'Nivole', Italy*

Mont Blanc choux bun, caramelised chestnut, white chocolate

*Chateau Suduiraut, Castelnau de Suduiraut, France*

Spiced pumpkin baked Alaska, Yorkshire parkin, meringue, candied pumpkin, pumpkin pie ice cream

*Riesling Auslese, Schloss Johannisberg, Germany*

Shibden cheese plate

Selection of Three Cheeses, Crackers, Truffle Honey (£5 Supplement)

*An optional service charge of 10% is added to all our bills.*

*Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.*