

# 3 Courses / £70 pp

## **Breads**

Homemade garlic and thyme focaccia, cultured butter

#### **Starters**

French onion soup, rarebit bread, chive butter Chianti Classico Riserva, Badia a Coltibuono, Italy 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 and parsnips, herb stuffing, pigs in blankets, bacon and mustard sprouts, yorkshire pudding, gravy

Pinot Noir, Phantom, South Africa

Stonebass, caramelised cauliflower, mussels, sea herbs, champagne and exmoor caviar sauce *Chablis, Domaine Jean Goulley, 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, roasted shallot, confit leeks, parmesan sauce, chive oil *Gavi Del Commune di Gavi, San Silvestro, Italy* 

### **Desserts**

Sticky Christmas pudding, brandy toffee sauce, rum and raisin ice cream *Botrytis Semillon, Berton Vineyard, Australia*Raspberry delice, amaretti biscuits, raspberry gel, amaretto ice cream *Michele Chiarlo, 'Nivole', Italy* 

Mont blanc choux bun, chestnut roast chestnut ice cream, meringue, vanilla cream, chestnut liqueur, white chocolate & rum sauce

Chateau Suduiraut, Castelnau de Suduiraut, France

Spiced pumpkin alaska, yorkshire parkin, candied pumpkin, pecans, pumpkin pie ice cream

Riesling Auslese, Schloss Johannisberg, Germany

Selection of three cheeses, crackers, truffle honey, grapes (£5 Supplement)

Cooleeney, Montagnolo Affine & Wookey Hole

10 Year Old Tawny Port, Portugal

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