



### **3 Courses / £75 pp**

#### **Breads**

Spent Grain Roll, Branston Pickle Butter, Cultured Butter

#### **Starters**

Potato Soup, Confit Potato, Pickled Onion, Walnut, Walnut Oil (v)

*Albarino '1753' Chateau de Campuget, France*

Curried Scallop, Carrot & Anise Veloute, Crushed Carrot, Pickled Carrot, Fennel Top Oil

*Sauvignon Blanc, New Zealand*

Duck Liver Parfait, Blackberry Gel, Blackberry Compote, Duck Fat Brioche

*Rioja Alavesa, Mayela Bideona, Spain*

Beetroot, Golden Raisin, Beetroot Meringue, Lemon Buerre Blanc, Dill (v)

*Pinot Noir, Phantom, South Africa*

#### **Mains**

Turkey Ballotine, Sage & Onion Stuffing, Pigs in Blankets, Dauphinoise Potato, Confit Garlic Mash, Honey Roast Parsnip & Chantenay, Pancetta & Chestnut Brussels, Yorkshire Pudding, Gravy

*Cabernet Franc, Undurraga, Chile*

Roast Striploin of Beef, Sage & Onion Stuffing, Dauphinoise Potato, Confit Garlic Mash, Honey Roast Parsnip & Chantenay, Pancetta & Chestnut Brussels, Yorkshire Pudding, Gravy

*Chianti Classico Riserva, Badia a Coltibuono, Italy*

Roasted Cod, Champagne & Pike Roe Sauce, Butter Bean Puree, Caper Relish, Girolles, Hazelnut

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

Venison Bordelaise, Truffle Potato Terrine, Confit Turnip, Turnip Puree, Nasturtium

*Desir Chateau Oumsiyat, Lebanon*

Pearl Barley Risotto, Oyster Mushroom, Brown Butter Crumb, Black Garlic (v)

*Chablis, Domaine Jean Goulley, France*

#### **Desserts**

Sticky Christmas Pudding, Brandy Toffee Sauce, Vanilla Ice Cream

*Fortified Malbec, Argentina*

Mont Blanc Tart, Chestnut & Almond Ganache, White Chocolate Ice Cream

*Elysium Black Muscat, Quady, USA*

Yorkshire Parkin, Celeriac Parfait, Candied Pecan, Stout Gel, Lemon Thyme

*Ice Wine, Pelee Island, Canada*

Raspberry & Coconut Delice, Basil Meringue, Raspberry Clotted Cream Ice Cream

*Michele Chiarlo, 'Nivole', Italy*

Selection of Three Cheeses, Chutney, Crackers, Grapes, Truffle Honey, Membrillo (**£5 Supplement**)

*10 Year Old Tawny Port, Portugal*

*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.*