

STARTER

Hot Smoked Salmon Crème Fraiche / Bread Tuille / Saffron Mayonnaise

Celeriac Veloute Confit Celeriac / Pickled Apple / Sage Oil

INTERMEDIATE

Bramble Sorbet Fresh Brambles / Bramble Compote

MAIN

Roasted Turkey and Confit Leg Ballotine Honey Glazed Parsnip / Brussel Sprouts / Pancetta Halibut Fillet Mash / Winter Greens

DESSERT

Multi-Layered Chocolate Cake Malt Crème Fraiche / Chocolate Sauce / Crystallised Hazelnuts **Christmas Pudding** Burnt Orange Jelly / Crème Anglaise

£75 PER PERSON

ALLERGY ADVICE

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.

A discretionary service charge of 12.5% will be added to your bill.











