



# SET SAMPLE MENU

2 COURSES *or* 3 COURSES



## TO START

**PAN-FRIED GARLIC & CHILLI BUTTER KING PRAWNS**  
crab meat slaw, smashed avocado, wasabi & avocado purée & soy dressing. 285 kcal

**WILD BOAR & COGNAC PÂTÉ\***  
fig & honey chutney, baguettini & truffle butter. 461 kcal

**BAKED AMBER CHEESE & GUINNESS RAREBIT**  
roasted hazelnuts, honey & toasted sourdough. 629 kcal

**MAPLE ROASTED PARSNIP & GRANNY SMITH APPLE SOUP (VG-M)**  
crispy onion, chives & toasted ciabatta. 247 kcal

## THE MIDDLE

**BBQ-SPICED ROASTED BUTTERNUT SQUASH (VG-M)**  
wild mushroom & cranberry stuffing & Tenderstem® broccoli. 604 kcal

**PAN-FRIED CHALK STREAM TROUT**  
sapphire & crab risotto & herb oil. 695 kcal

**TURKEY WITH ALL THE TRIMMINGS**  
pork & apricot stuffing, pigs in blankets, roasted potatoes, carrots, parsnips & sprouts, chestnuts, bread sauce & turkey gravy. 1285 kcal

**ENGLISH WILD VENISON HAUNCH**  
truffle dauphinoise, garlic & herb butter glazed cavolo nero, rich beef & red wine jus & fresh blackberries. 559 kcal

## TO FINISH

**CHRISTMAS PUDDING (V)**  
brandy sauce & Chantilly cream. 623 kcal

**WHITE CHOCOLATE & WINTER BERRY ROULADE (V)**  
winter berry compote, hazelnut, apricot, raspberry & white chocolate bark, with blackcurrant & clotted cream ice cream. 778 kcal

**WINTER CHEESE BOARD**  
quince & crackers. 532 kcal

**CHOCOLATE BROWNIE (VG-M)**  
vegan vanilla ice cream\*\* & blackberry coulis. 547 kcal

**FILTHY CHOCOLATE FONDANT (V)**  
salted caramel sauce, hazelnut, apricot, raspberry & white chocolate bark & clotted cream vanilla ice cream. 976 kcal

### *Finish in Style*

**ADD A CHRISTMAS PUDDING ESPRESSO MARTINI**  
vanilla vodka, coffee liqueur, Solo coffee concentrate & winter spice syrup.



Adults need around 2000 kcal a day.

Subject to availability. A deposit may be required to confirm your booking. Full payment may be requested ahead of your booking date - full details will be provided at the time of your booking. This menu is available on/between 11th November-24th December and 27th-31st December 2024.

Promotions offered alongside this menu may vary during this period. We reserve the right to withdraw or change this menu at any time and without notice. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.

#### DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all food & drinks - please inform staff of any allergies before placing your order, as menus do not list all ingredients.

We cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Information about our ingredients is available on request.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. \*Also contains chicken meat. \*\*Contains nuts.

Menu items may be subject to change. All bookings will receive a confirmation of the relevant menus prior to your booking date.