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£95 Per Head

#### **To Start**

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Twice Baked Dovedale Blue Souffle, Pickled Celery, Chicory Soused Mackerel, Grape Veronique, Candied Walnut Cauliflower Soup, black truffle oil, artisan bread

### **Orange sorbet**

# **Main Dishes**

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Beef Shin Stew, Horseradish & Thyme Dumplings, Pickled Onions Slow Roast Turkey Crown, Turkey Gravy, Traditional Trimmings Caper & Brown Shrimp Beurre Noisette, Vanilla Cocotte Potato, Tender-stem Broccoli Salt Baked Celeriac, Mushroom Duxelle, Truffle, Lovage

## **Pre Desserts**

Deconstructed Cheesecake

Vanilla Mousse & Berries.



### Desserts

Traditional Christmas Pudding, Brandy Sauce & Rum Butter Chocolate Assiette. Chocolate Cheesecake, Chocolate Brownie Mousse, Chocolate Bonbon, Chocolate Cappuccino Sherry Orange Syllabub, Shortbread & Orange Candied Zest Mulled Wine Trifle, Mascarpone, Burnt English Cream, Mulled Berries, Cherry Biscotti

If you have an allergy, please let us know in advance. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen food may be prepared in the presence of ingredients that do contain allergens