

# CORPORATE CHRISTMAS

## DINING MENU

### STARTER

Squash, coconut and lemongrass soup, spiced sesame loaf, cumin butter (DF) (GF) (V\*)  
*Suggested wine pairing - Liberty's Bacchus 2022*

Beetroot and orange cured salmon, baked onion purée, heritage beets, rye bread, horseradish crème fraîche,  
baby vegetables (GF on request)  
*Suggested wine pairing - Skye's Chardonnay 2022*

Crab and apple tian with preserved cucumber, red onion 'caviar', dill crostini  
*Suggested wine pairing - Balfour Blanc de Blancs 2018*

Pistachio encrusted loin of venison, Jerusalem artichoke risotto, baby turnips, blackberry sauce (GF)  
*Suggested wine pairing - Cinque Ports 2019*

### PALATE CLEANSER

Balfour sparkling wine sorbet (DF) (GF) (V\*)

### MAIN

Breast of goose, bread sauce, greens, fried leeks, thyme potato purée, glazed carrot, plum jus  
*Suggested wine pairing - Balfour Blanc de Noirs 2019*

Pork two ways; slow braised belly and roast fillet, potato fondant, baby onions, greens, Jake's cider,  
mustard and dill sauce (GF)  
*Suggested wine pairing - Luke's Pinot Noir 2022*

Pan roasted halibut, brown shrimp and chive velouté, bacon jam, creamed savoy, potato and herb rosti (GF)  
*Suggested wine pairing - Mary Rose 2020*

Polenta baked parsnips, sprout and shallot gratin, beetroot and cranberry purée,  
thyme sauce (DF) (GF) (V\*)  
*Suggested wine pairing - Skye's English White 2017*

### DESSERT

Minted dark chocolate and nougat delicé, pistachio and honey mascarpone, honeycomb (GF) (V\*)

Brandy soaked, glazed ginger pudding, orange candied figs, cinnamon cream (V)

Vegan pecan and maple plait, fruit preserves, vegan ice cream, maple sauce (DF) (V\*)

Selection of cheese, grapes, fruit pâté, sourdough biscuits (GF on request) (V)

*Suggested wine pairing for all desserts - Leslie's Reserve Gold NV*

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(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (V\*) Vegan

Please ensure we have received menu pre-orders at least a week before your experience and that we are made aware of any food allergies and intolerances before your visit. Allergens for all dishes available on request. Please note our kitchen handles nut products. Suggested wine pairings may change depending upon supply.