

COLLECTIVE CHRISTMAS PARTY MENU



THURSDAY 10 & FRIDAY 11 DECEMBER
7PM - 11PM | £65PP

STARTERS

Roasted parsnip & smoked garlic soup,
truffle focaccia crumbs, sage oil (ve)

Crispy confit duck bon bon,
spiced plum ketchup, pickled fennel

Chalk stream trout rilette,
cucumber & dill salad, rye toast

Whipped goat's cheese tartlet, roasted beetroot,
candied walnuts, estate honey (v)

MAINS

Rosemary & thyme roasted turkey ballotine, roast
potatoes, pigs in blankets, apricot stuffing, gravy

Slow-braised featherblade of beef, horseradish
mash, red wine & shallot sauce

Herb-crusted cod loin, smoked pancetta
butter beans, parsley oil

Roasted squash, spinach & chestnut pithivier,
wild mushroom sauce (ve)

*For the table: honey & orange glazed carrots – buttered
Brussels sprouts & toasted hazelnuts – spiced braised
red cabbage – cauliflower cheese*

DESSERTS

Traditional Christmas pudding,
brandy custard

Dark chocolate delice, Amarena cherries,
vanilla crème fraîche

Clementine cheesecake,
stem ginger ice cream

British cheese plate,
quince chutney & crackers (+£5)