

# FESTIVE PARTY MENU



## 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)

50% deposit per person.  
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