



Christmas menu

STARTER

candied beetroot salad, raddichio di treviso, graceburn feta, hazelnut

classic pâté en croûte, spiced orange chutney, wild garlic caper

smoked cod croquette, dorset truffle dressing, frisse

MAIN COURSE

turkey roulade, black garlic & apricot stuffing, traditional trimmings, turkey gravy

daube of venison, pickled blackberry, parsnip purée, stout sauce

day boat fish, artichoke salsa, tarragon, mussel nage

crown prince squash pithivier, salsify purée, sage, winter greens

DESSERT

eggnog parfait, cherry & sweet woodruff purée

warm christmas cake, orange custard, spruce sherbet

dark chocolate tart, spiced crème fraîche, chocolate oil

CHEESE COURSE + £10

English cheese board, milk bread, found house pickles

