

SET  MENU

FESTIVE SET MENU

IN THE RESTAURANT

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Starter

Pumpkin & Cornish Yarg soup,
roast dice, seed oil, sage

Dill-rubbed sea trout, salt-baked beets,
horseradish cream

Pressed Kent game & pistachio terrine,
red onion compote, sourdough toast

Bitter leaf salad, Jerusalem artichokes,
crumbled Stilton, glazed walnuts

Main Course

Roast Norfolk Bronze turkey,
chestnut & sage stuffing, roast potatoes,
buttered sprouts

Sirloin of aged Shorthorn beef,
garlic & potato bake, red wine shallot,
mashed swede

Slow-cooked pave of cod, spinach
with Somerset rapeseed oil, roast salsify,
citrus butter sauce

Baked potato dumplings, roast onions
& purée, chestnuts, crispy sage

Sides - £4.50 per person

Braised red cabbage, Heritage carrots,
glazed new potatoes, chips

Available for groups of 8-40. For groups of
13-22 we kindly request individual preorders.
For groups of 23-40 we kindly request one option
per course plus dietary requirements.

Christmas group set menus are available
from 26/11/2018. They are not available on
Christmas Day or New Year's Eve.

Please advise us of any allergies. Some dishes
may contain nuts. A discretionary 12.5% service
charge will be added to your bill.

Dessert

Christmas pudding, brandy sauce

Steamed marmalade sponge, spiced Devon
cream, toasted almonds

Bitter chocolate marquise, poached pear,
grue nib tuille

Oxford Blue cheese, red onion & port,
fennel & poppy seed water biscuits

Cheese as additional course

£8.50 per person

£45 for Three Courses

£75 with wine pairings

PREMIUM SET MENU

Starter

Scottish oak-smoked salmon,
buckwheat blini, crème fraiche,
caviar

Main Course

Pot-roast fillet of Shorthorn beef,
fondant potato, celeriac purée,
wild mushrooms

Dessert

White Valrhona chocolate mousse,
glazed hedgerow berries,
cocoa nib tuille

Cheese course - £9.50 per person

Truffled Tunworth cheese,
walnut and sultana bread

£80 for Three Courses

£110 with wine pairings