

3 COURSE FESTIVE MENU

IN THE RESTAURANT

Starters

Vegetable carpaccio, truffle cream v

Pumpkin soup, mature Cheddar, pumpkin seeds, crispy sage v

Salmon tartare, beetroot, dill, horseradish cream and rye bread
(add caviar for a £5 supplement)

Wild boar and foie gras terrine, quince chutney

Mains

Wild mushroom tart, micro herbs, onion puree v

Roast fillet of Cornish cod, seafood broth, sea herbs

Roast breast of Norfolk Bronze turkey, roast potatoes, sprouts,
chestnut stuffing, pigs in blankets, bread sauce

Loin of venison, confit radicchio, celeriac and mustard puree,
port venison sauce

Sides £4.50 each

Braised red cabbage, roast potatoes, buttered carrots

Puddings

Swan Christmas pudding, brandy custard v

Blackberry and cinnamon Eton mess, spiced Chantilly cream v

Layered chocolate cake, clementine, chestnut mousse v

Cornish Brie, fig and liquorice chutney, crackers v

Enjoy our British cheese selection as an extra course £10.50

£45 PER PERSON

v: denotes vegetarian dishes. Please let us know if you have any dietary requirements or allergies.

A discretionary 12.5% service charge will be added to your bill.

Our three course festive menu is available to all guests dining in the restaurant between 25.11.2019 and 24.12.2019. For groups of 13-21 we kindly request individual pre-orders. For groups of 22-40 we request one option per course and we shall cater for guests with dietary requirements separately.