



## Christmas Season Dinner

Friday 14<sup>th</sup> December – Saturday 22<sup>nd</sup> December 2018

### **Appetisers**

Crab Salad, Mackerel Tartare, Cucumber & Avocado

Slow Cooked Guinea Fowl Terrine, Pickled Red Cabbage, Girolles, Orange Gel

Goat's Curd Mousse, Oat Crunch Granola, Granny Smith Apple Salad (v)

Lobster Bisque

### **Main Courses**

Turkey Breast, Red Cabbage Purée, Pear Tart Tatin, Caramelised Chestnut

Three Way Pork: Slow Cooked Pork Belly, Braised Pig Cheeks, Seared Pork Fillet,  
Kohlrabi, Calvados Sauce

Seared Salmon, Samphire & Cockles Fricassée, Beurre Blanc

Charred Tenderstem Broccoli, Goats Cheese, Quinoa Terrine, Hazelnuts (v)

### **Desserts**

Christmas Pudding, Brandy Foam, Brandy Butter

Date & Tokaji Parfait, White Chocolate Ganache, Mascarpone Ice Cream

Lichu Chocolate Delice, Candied Ginger Ice Cream

Pecan Cookie Crumb, Saffron Mousse, Date Compote, Orange Ice Cream

A selection of Cheeses, Homemade Chutney, Crackers & Celery, Walnut Bread

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3 courses £46.00 per person

2 courses £39.00 per person (Tuesday to Thursday)

French Press Coffee & Petits Fours £4.75 per person

For Tables of Six or more a Discretionary Service Charge of 10% will be added

All prices inclusive of VAT - (v) suitable for Vegetarians

If you suffer from a food allergy or intolerance, please inform a Supervisor who will be happy to assist you with your choices

Please refrain from using your mobile phone in the restaurant.