



Festive Menu

2 course £50 | 3 course £65

Prosecco or plum & cranberry fizz

Crispy burrata, mulled pear, chestnuts

*Gin-cured Chalk Stream trout, champagne & lemon crème fraiche,
caviar, dill & chive blini*

Goose rillettes, baked apple, port syrup, toasted pumpernickel

Rose & Crown roast Turkey, with all the trimmings

*Roasted aubergine & chickpea Fattah, yoghurt garlic & tahini dressing,
toasted almonds, tomato, pomegranate*

*Pan roasted halibut, triple cooked Jerusalem artichoke, sea vegetables,
Nyetimber velouté, nasturtium oil*

Orange, fig and cinnamon baked cheesecake, cranberry & fig compote

Yule log, with Cointreau soaked sponge fingers & Belgium chocolate

Christmas pudding panna cotta, almond biscotti

Tea & Coffee