



CHRISTMAS SET MENU

£65 PP

GLASS OF MULLED WINE ON ARRIVAL

TOASTED FLOWER SROUTS

HIDDEN HIVES RAW HONEY, ROAST YEAST, NUTMEG

BBQ MONKFISH TAIL

MEDJOOOL DATE, PEARL BARLEY, BEETROOT, PINE OIL

SALT AGED DUCK

PAIN DE'SPICES, CRANBERRY, PISTACHIO & BRASSICAS

TURKEY KIEV

APRICOT & BLACK GARLIC, ROAST SPROUT & SMOKED PANCETTA FRICASSEE,
ROAST TURKEY & MARJORAM SAUCE

SAGE ROAST POTATOES,
PIGS IN BLANKETS,
PICCOLO PARSNIPS, GREENS & PINE NUTS

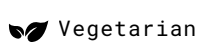
BAKED 'VALHARONA' CHOCOLATE TORTE

CANDIED CHESTNUTS, MALT CREAM

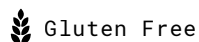
CHRISTMAS PATE DE FRUIT



Vegan



Vegetarian



Gluten Free

We use specific ingredients that may disagree with certain allergies or intolerances. You are responsible for informing our staff about any dietary needs and/or allergies you may have. Our menu can contain traces of numerous allergens. Those with severe allergies should assess risk before ordering. Certain dishes can be adapted to cater for individual needs - please speak to a member of staff.