





£69 per Adult

Starter

Celeriac, Black Truffle and Parmesan Soup

Confit Corn-fed Chicken and Pigeon Terrine, Pickled Wild Mushrooms, Beetroot Bread, Cep Foam
Chilgrove Gin and Wasabi Cured Salmon. Burnt Butter Powder, Wasabi Aioli, Wild Rice Crisp
Goats Cheese, Beetroot and Hazelnut Mousse, Beetroot Purée with Rye Bread Crisp

## Main

Roast Crown of Turkey, Confit Leg Ballotine with Chestnut and Sage Stuffing Chipolatas Wrapped in Bacon, Roast Potatoes with Traditional Vegetables and Turkey Jus

Fillet of Venison with Pine Nut and Parsley Crumb and Duck Fat Potatoes Heritage Carrots, Parsley Root Purée, Blueberries and Madeira Jus

> Wild Mushroom, Spinach and Ricotta Puff Pastry Bake Confit and Crisp Salsify, Wild Mushroom Cream Sauce

Fillet of Turbot with Selsey Crab and Fennel Tortellini Sea Vegetables, Crab Fritters, Lemon Grass and Shellfish Cream

## **Desserts**

Dark Rum and Chocolate Set Mousse with Hazelnut Crumb Roasted Figs, Lavender Doughnut, Clotted Cream Ice Cream

Traditional Christmas Pudding with Brandy Ice Cream and Nutmeg Crisp
White Chocolate Parfait with Mango Panna Cotta, Fresh and Dried Raspberries and Coconut Tuile
Selection of British Cheese, Millers Toast, Quince Jelly, Tea infused Apricots, Apple and Celery

## **Coffee and Mince Pie**

Allergen Information is available for all our dishes. Please ask a member of the team for assistance.

A discretionary 10% service charge will be added to tables of six or more.

Tables are available for two hours from the time of your reservation.

