



C H R I S T M A S M E N U

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Amuse bouche

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Starter

Smoked Roots

Salt baked celeriac carpaccio and rosemary oil. Red cabbage dressed in balsamic mayonnaise. Roast squash cream, charcoal onion powder, burnt onion crisp.

Soup of the day

Main

Christmas Roast

Sage and toasted pinenut crusted Confit Aubergine, portobello mushroom, Cacao gravy; All the trimmings.

Pre dessert

Dessert:

Chocolate orange Tart

Cinnamon spiced truffle, orange and brandy sorbet.

Cheeseboard with dessert wine

Cultured nut cheeses served with grapes seasonal chutney and raw crackers served with our sweet Bordeaux white with young and fresh zesty dessert wine .

£40 per person

Minimum 2 people

All of our dishes are 100% free from dairy, gluten & eggs.

Please feel free to ask our staff about any allergens or intolerances.

All VAT is Included in the price.

