## FESTIVE SET MENU

2 COURSES - £55 | 3 COURSES - £65

Wild Mushroom & Truffle Rice Balls v – £8.25 Salt-Crusted Sourdough Bread v - £6.50 Zucchini Fritti v - £8.25

STARTERS

Pumpkin Soup Truffle Cream, Puff Pastry, Olive Oil & Sage

Beetroot-Cured Salmon Dill-Pickled Cucumber. Horseradish Cream, and Rye

Bread

**Duck Liver Parfait** Toasted Brioche, Hazelnut Praline & Redcurrant

Winter Vegetable Salad Shaved Vegetables, Endives, Quince, Spiced Hummus, Seed Mix, and Mustard Dressing

Turkey Milanese Frisée, Clementine, Cranberries & Truffle Cream Sauce

Pumpkin Tortelloni v Globe Artichoke Purée, Chestnuts, Herb Oil & Rocket Salad

Roast Half Chicken Wild Mushroom Sauce, Broccoli & Crispy Sprout Leaves

Roast Seabass

Cauliflower Couscous, Golden Raisins, Capers & Champagne Sauce

80z Sirloin Steak Parsnip Mash & Red Wine Sauce

Wild Rocket & Parmesan

Brussels Sprouts

Roasted Parsnips & Carrots

Fries va

Pigs in Blankets (£6.75)

Christmas Pudding Flambéed with Brandy Sauce, Redcurrants & Toasted Almonds

Vanilla & Rum Marinated Pineapple Carpaccio

& Coriander Cress

Chocolate Bubbles

Chocolate Brownie, Vanilla Ice Cream & Chocolate

Ice Palace White Chocolate Parfait, Curação Blue Liqueur & mint Jelly with Orange Compote

Selection of Cheeses

Cornish Yara, Stilton, Melusine Goat's Cheese & Camembert Le Fin Served with Chutney & Wholegrain Crackers

Baileys Macaroon

Mince Pie Feuilletine Brick Pastry, Candied Orange, Gold Flakes & Brandy Cream £5.95 supplement

menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available