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# FESTIVE TASTING

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£59

Fois gras ficelle - *apple gel, sautness*

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## STARTERS

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Carrot and orange soup - *coriander*

Smoked trout - *keta caviar, saffron crème fraîche, parsley tuille*

Quail breast - *dukka, smoked potato, stilton, pear*

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Mulled wine granita

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## MAINS

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Turkey ballantine - *stuffing, bacon and sprout fricassée, roast potatoes, cranberry sauce*

Charred sea bass - *sweetcorn, crab bisque, lovage, trompet mushroom*

Vegetable wellington - *brassicas, tarragon, mustard sauce*

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Eggnog pannacotta - *holly and brandy snap*

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## DESSERTS

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Figgy pudding - *pain d'épices ice cream*

Chocolate bauble - *apple and cinnamon mousse, pine candy floss, apple pie popcorn*

Bailey's ganache - *caramelized chestnuts, orange macaron*

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Mince pies - *tea, coffee*

Add a cheese course £8

Cheese selection- *quince, celery, crackers*

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All prices are inclusive of vat at 20%.  
A discretionary service charge of 12.5% will be  
added to your final bill.



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If you have an allergy to any food product or  
dietary requirement, please advise us prior to  
ordering.

