

Selection of artisan breads, prosciutto, salami, liver pâté, house pickles (gfo)

To start

Caramelised onion soup, thyme, Gruyère, beef tartar crostini (gfo)

Pan seared scallops, peanut satay, pickled radish, coriander (gf)

Old Winchester & caramelised onion tart, pickled walnut, Jerusalem artichoke (v)(veo)

Glazed pig's cheek, confit belly, smoked celeriac, apple

····· Mains

ALL MAINS SERVED WITH BRUSSELS SPROUTS & PANCETTA BUTTER (gf), PORT & ORANGE GLAZED RED CABBAGE (v)(gf), ROASTED CARROTS WITH HONEY & THYME (ve)(gf).

Rolled turkey breast, pork & cranberry stuffing, pig in blanket, duck fat potatoes, glazed parsnip

Fillet of Derbyshire beef, braised shin, black garlic, creamed potatoes, bone marrow sauce (gfo)

Truffled cauliflower Wellington, pickled walnut, parmesan cream, charred hispi (v)(veo)

Loin of wild halibut, brandade fritters, grilled broccoli, mussel velouté, caviar (gfo)

···· Dessert ··

Christmas pudding, brandy caramel, vanilla ice cream (v)(gfo)

Cheese plate, chutney, grapes, selection of biscuits (gfo)

Dark chocolate delice, mascarpone, candied orange (v)(gf)

Lemon posset, blackberry compote, meringue (gf)

After dessert

Coffees & petit fours

5 COURSES 109.<sup>99</sup>

