

**FESTIVE PARTY MENU 2018**

26<sup>TH</sup> NOVEMBER – 30<sup>TH</sup> DECEMBER

**£43.50 PER PERSON**

**STARTERS**

Creamed cauliflower soup, hazelnuts & truffle oil

Severn & Wye smoked salmon, shaved fennel,  
cox's apple, dill & mustard vinaigrette

Crispy pork belly, Stornoway black pudding,  
baby spinach, celeriac & pear remoulade

Hand-picked Devon crab, potato rosti, brown crab mayonnaise,  
shaved radish & soft herbs (*£6 supplement*)

**MAIN COURSES**

Roast Norfolk bronze turkey, chestnut stuffing,  
pigs in blankets, cranberry sauce

Braised feather-blade of native breed beef,  
buttered spinach, baked parsnip, stilton & whisky sauce

Parsley crusted fillet of cod, woodland mushroom  
& winter vegetable broth, cavolo nero

Pan-fried potato gnocchi, baked squash,  
chestnuts, sage & Berkswell cheese

Glazed fillet of halibut, grilled baby gem, lobster  
bisque, Noilly Prat (*£10 supplement*)

*All served with duck fat roast potatoes & seasonal vegetables*

**PUDDINGS**

Christmas pudding iced parfait, Pedro Ximenez jelly, frosted cranberries

Dark chocolate mousse with honeycomb ice cream & spiced poached pear

Lemon, olive oil & almond cake, lemon curd, blackberry sorbet

A selection of British farmhouse cheeses, plum chutney and biscuits  
(*£5 supplement or £10 as an extra course*)

Mince pie crumble tartlets

**Chef Director: Mark Sargeant**

If you require further information on ingredients which may cause allergy or intolerance, please speak to a member of our staff before placing your order. If you do have an allergy or intolerance it would be helpful if you inform a member of staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation.