



CHRISTMAS EVE MENU

TO START

Torched mackerel

compressed cucumber, fermented radish, crème fraiche

Leek & potato soup

quail egg, charred baby leek, parmentier potato (ve)

Chicken & mushroom terrine

pickled baby veg, seed cracker, mushroom ketchup

Quince & Oxford blue cheese mousse

poached quince, puffed grains, port reduction (v)

TO FOLLOW

Halibut

coconut butter poached halibut, celeriac, mussel cream, pak choi

Feather blade

blade of beef, dauphinoise potato, glazed carrot, roasted garlic jus

Pan fried guinea fowl

tarragon gnocchi, wild mushroom cream, rainbow chard

Roasted pearl barley risotto

chestnut mushroom, vegan blue cheese, black truffle (ve)

TO FINISH

Sticky toffee pudding

banana toffee sauce, vanilla ice cream (v)

Orange tart

dark chocolate sorbet, burnt orange (v)

Winter berry cheesecake

blackcurrant sorbet (v)

Dark chocolate & cherry torte

miso chocolate ice cream, cherry compote (ve)

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.