

# Menu

2<sup>nd</sup> December, 9<sup>th</sup> December, 16<sup>th</sup> December 2021  
3 courses £21.95

## Venison Carpaccio

*smoked roots, egg yolk & parmesan*

## Cheese Soufflè

*pomegranate, walnut & apple salad*

## Beetroot Cured Salmon

*citrus crème fraiche*

## Guinea Fowl & Wild Mushroom Pressè

*celeriac puree, port & bacon jam*

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## Roast Cauliflower Velouté

*blue cheese beignet & chive oil*

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## Stuffed Tournedos of Turkey

*chestnut bisque, pomme anna, kale, artichoke puree & wild mushrooms*

## Slow Braised Beef Cheek

*pomme puree, salsify, braised leeks, thyme jus*

## Roast Cod Loin

*cockles, apple & celeriac*

## Roast Winter Root, Blue Cheese & Mushroom Pithivier

*roast baby onions, chestnut mushrooms, confit tomatoes, spinach velouté*

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## Dark Chocolate Tart

*orange compote & crème fraiche*



## Selection of cheese and biscuits

*homemade apple & pear chutney*

## Spiced Honey Glazed Pear Tatin

*gingerbread ice cream*

## Pineapple, Lime & Passionfruit Cheesecake

 denotes suitable for vegetarians    " = deconstructed"     denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise