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## CHRISTMAS PARTY MENU

### \* STARTERS \*

#### Delicata squash soup (VG)

Toasted pumpkin seeds, sage oil, coconut crisps

#### Air cured beef carpaccio

Blue cheese dressing, walnuts, bitter leaf salad

#### Cured & smoked salmon

Dulse emulsion, pickled fennel

#### Wild boar terrine

Cranberry and red grape chutney, toasted spelt bread

### \* MAINS \*

#### Bacon wrapped turkey ballotine

Sage and lemon stuffing with all the trimmings

#### Fillet of sea bass

Crushed potatoes, roasted garlic and green sauce

#### Slow cooked beef short ribs

Mushroom and shallots in a rich red wine sauce, salt baked celeriac, roasted carrots, green beans

#### Porcini & chestnut mushroom wellington (VG)

Cranberries, rosemary and sweet potato, served with winter greens and cep sauce

### \* DESSERTS \*

#### Christmas pudding (VGA)

Brandy butter, ice cream or custard

#### White chocolate panna cotta

Mixed berries

#### Mulled wine pear

Mulled wine syrup, fresh vanilla ricotta

#### Dark chocolate tart

Brown sugar glazed clementine

(V) Vegetarian | (VG) Vegan | (VGA) Vegan option available

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.