



## **Boxing Day 2021**

### **Starter**

#### **Moules Marinière**

Traditional Moules marinière, garlic, sea herbs, charred sourdough

#### **Velouté**

Roast cauliflower, turmeric fritters, lemon and basil oil

#### **Terrine**

Pressed leek and chicken terrine, burnt leek emulsion, pickled baby beet, toasted brioche

#### **Tart Tatin**

Baked fig tart tatin, whiskey braised apple, goat's cheese, hazelnut

### **Main course**

#### **Beef**

Sixty-day aged sirloin, roast shallot, Yorkshire pudding, rosemary roast potatoes and red wine gravy

#### **Bass**

Pan fried bass fillets, chorizo and butterbean cassoulet, smoked squash

#### **Venison**

Braised venison, cottage pie, sweet braised red cabbage, carrot and swede mash

#### **Suet pudding**

Chestnut mushroom and red onion suet pudding, creamed savoy, stewed vegetables, thyme and garlic sauce

### **Pudding**

#### **Fig pudding**

Traditional baked fig pudding, tonka bean ice cream, vanilla roast plum

#### **Semifreddo**

Raspberry semifreddo, meringue, hazelnut and lemon curd

#### **Panna cotta**

Cardamon and bergamot panna cotta, sable, crème fraîche, mint

#### **Cheese**

A selection of British cheeses, biscuits, chutney and traditional accompaniments

**2 Courses £32.50 | 3 Courses £45.00**