

# CHRISTMAS MENU

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## STARTERS

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Vacherin fondue, crudités, pickles & homemade bread

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Citrus cured trout, clementine, green chilli mayo

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Pate de champagne served with sourdough, cornichons & onion chutney

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Sun blushed tomato & mozzarella arancini, tomato fondue

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Smoked ham hock & split pea soup

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## MAINS

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Slow cooked beef brisket, gratin potatoes, tenderstem & bordelaise sauce

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Roasted halibut, fennel, gnocchi, saffron & crayfish bisque

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Buttermilk turkey burger, crisp pancetta, stuffing & cranberry ketchup, sage & onion fries

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Fosse Meadows chicken supreme (nut roast available), honey glazed roots, fondant potato, savoy cabbage & pancetta jus

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Spiced cauliflower, pomegranate, almond & date ketchup, coriander & hung yoghurt

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## DESSERTS

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Panettone bread & butter pudding, brandy anglaise

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Warm dark chocolate torte, Christmas pudding ice cream

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Vanilla crème brûlée, orange & cinnamon shortbread

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Affogato & liquor

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Selection of European cheeses, crackers & chutney

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Prosecco on arrival

£55 Per Person

Pre-order required.

Please advise a member of the team of any dietary requirements. Most items are gluten free adaptable, please ask a member of staff