



Festive Dinner Menu

Starters

Smoked salmon John Ross

lime crème fraiche, caramelised lemon gel, "gribiche" (F,M,Su)

Jerusalem artichoke soup

Szechuan honey, crushed artichoke (V,M)

Brown sugar cured pork pressing

poached quails egg, pickled girolle, artichoke puree (M,E,Su)

Main Courses

English pheasant breast

potato puree, sprout leaves, crushed root vegetables, cocoa, Parma ham (M,Su)

Steamed sea bream

mussel and purslane orzo, tomato, anchovy and olive salsa, basil oil (F,Mo,M,E,G,Su)

Pan fried duck eggs

confit potato, sauté wild mushrooms, black cabbage, pickled shallot, shaved black truffle, herb crumb, Rachel (V,E,G,M,Su)

Sides

Savoy Cabbage, nutmeg butter (M,N)

Skin on fries, sauce béarnaise (M,E,Su)

Slow cooker honey carrots (M)

Creamed Brussel sprouts, chestnuts (M,N)

Heritage new potatoes, minted butter (M)

Winter leaf salad, black truffle "water dressing" (Su)

Desserts

Cherry amaretto Christmas pudding

vanilla and brandy custard (M,E,G,N,Su,So)

Chocolate yule log

meringue "mushrooms", chocolate soil, passionfruit (M,E,G,So)

English artisan cheeses

Dorset crackers, grapes, chutney, quince (M,E,G,Se,Ce)

Tea, Coffee & Mince Pies

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free