



## *Festive Dinner Menu*

### *Starters*

#### **Smoked salmon John Ross**

lime crème fraîche, 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 cheese (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