

## FESTIVE GROUPS LUNCH & DINNER SET MENU

Jerusalem artichoke soup, roasted artichoke, truffle dressing

Salmon gravlax, potato salad, citrus vinaigrette

Chicken liver parfait, quince compote, grilled sourdough

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Norfolk bronze turkey, fondant potato, sprouts, cranberry sauce

Celeriac risotto, puffed rice, apple, black truffle

Line caught Cornish cod, cauliflower, roasted chicken butter

Slow cooked short rib of beef, pomme purée, truffle jus

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Christmas pudding, brandy Anglaise

Chocolate crèmeux, prunes, chestnut, vanilla ice cream

Winter fruits crumble, clotted cream

*£55 per person*

## FESTIVE GROUPS LUNCH & DINNER SET MENU

Dorset snails, confit garlic, parsley emulsion

Poached hand dived scallop, seaweed, pancetta, chicken butter

Lobster Arnold Bennett, black truffle

Roasted Jerusalem artichokes, aged Parmesan, apple dressing

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Roasted Norfolk turkey, fondant potato, sprouts, cranberry sauce

Venison Wellington, red cabbage, red wine jus

Poached seabass, celeriac, kale, caviar butter sauce

Grilled violet artichokes, pine nuts, mint pesto, aged Parmesan

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Christmas pudding, brandy Anglaise

Chocolate crèmeux, Amarena cherries, cherry sorbet

Prune clafouti, almonds, vanilla Chantilly

Comté cheese, Stilton, quince jelly, grapes, crackers

*£65.00 per person*