

# **Festive Party**

Roast Butternut Squash Soup Crème fraiche, toasted seeds

Braised Ham Hock Terrine Celeriac remoulade, truffle dressing

Smoked Mackerel
Beetroot salad, horseradish mayonnaise dressing

Salad of Fregola Roast cauliflower, pomegranate seeds

### Roast Corn-fed Chicken Breast,

Chestnut stuffing, bacon wrapped chipolata, fondant potato, honey roast parsnip, brussels sprout, crushed carrot, swede

#### Sea bream

Fillet of sea bream, crushed new potatoes, olives & soft herbs, green beans, warm shrimp butter

## Pearl Barley Ragout

Wild mushrooms, chestnuts, rosemary

#### Potato Gnocchi

Pan-fried potato gnocchi, roast root vegetables, salsa verde

Sticky Toffee Pudding
Butterscotch sauce, salted caramel ice cream

Christmas Pudding
Brandy sauce

Baked Vanilla Cheesecake. White chocolate & cranberry granola

Dark Chocolate Delice, Crème Chantilly, griottine cherries

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

Three-courses