



Festive Menu

3 courses
50 adult | 35 child

THE BEGINNING

SMOKED TROUT with egg cream & garlic soldier

WILD MUSHROOM PITHIVIERS with tarragon velouté

OXTAIL & BABY VEGETABLE BROTH with pearl barley & horseradish dumplings

THE MAIN EVENT

SLOW POACHED KING FISH with baby carrots, pomme terrine & an orange jus

FREE-RANGE WOODLAND ROAST TURKEY with chantenay carrots, honey parsnips, duck fat roast potatoes, chestnut & lardon sprouts & a cranberry & gin sauce

BRAISED WINTER VEGETABLE CASALAY with pinto beans, celeriac gel & herbs tuile

LAPSANG BRAISED BEEF with root vegetables & a macerated cranberries gin

DESSERT

CHOCOLATE & MINT SEMI FREDDO

TONKA BEANS MOUSSE winter berries and champagne sauce

FIGGY PUDDING with crème anglaise & brandy butter

CHEESEBOARD colston basset, langres, bosworth ash & frozen muscat

PLEASE NOTE THIS IS A SAMPLE MENU - dishes and prices may vary