

FESTIVE CHEF'S TABLE

£55 PER PERSON | THURS-SAT 6:30PM

6 COURSE TASTING MENU

Beetroot & Hepple gin cured salmon

Wild mushroom velouté

Sea bream with mussels, leeks & white wine

Slowly cooked beef, smoked potato puree & Madeira

Caramelised panettone, vanilla gelato & rum syrup

Boozy mince pie with crème diplomat

VEGETARIAN OPTION

Crispy sweet potato, feta & sage

Wild mushroom velouté

Cheddar, leek & spinach 'pie' – white wine & tarragon

*Celeriac cooked over embers, smoked potato &
Madeira*

Caramelised panettone, vanilla gelato & rum syrup

Boozy mince pie with crème diplomat