

CHRISTMAS TASTING MENU

14TH & 15TH DECEMBER - £80 PER PERSON

SNACKS

Seared king scallop with artichoke puree & chorizo
Lamb belly fritter with mint & basil emulsion
Homemade taramasalata with fennel seed crackers
Tempura aubergine with harissa mayonnaise

STARTER

Maple glazed celeriac steak with cep puree, crispy brassicas, sauteed girolles & hazelnut granola

Steamed lemon sole with a Vermouth & mussel veloute and buttered sea vegetables

MAIN

Classic Beef Wellington served with pommes puree, honey roasted carrots and parsnips and a red wine & bone marrow sauce

DESSERT

Dark chocolate orange and Cointreau Marquise with marmalade ice cream

ALL OUR FOOD IS PREPARED IN A SMALL KITCHEN WHERE NUTS, GLUTEN, SHELLFISH AND OTHER KNOWN ALLERGENS MAY BE PRESENT. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES AT ALL, PLEASE SPEAK TO A MEMBER OF OUR STAFF ABOUT THE INGREDIENTS IN YOUR FOOD BEFORE ORDERING.