



Festive Set Menu

Dinner
£45 per person

25th November until 24th December
(please note the restaurant is closed on Wednesday evenings)

Cashew nut and cauliflower hummus, roasted winter vegetables,
spiced chickpeas, hazelnut & mushroom pesto (ve)

Iron Bark pumpkin soup, toasted pumpkin seeds, crispy sage & 'Parmesan' (v)

Pressed terrine of chicken with leeks, parsley mayonnaise,
cranberry & orange chutney

Parfait of chicken livers, Mostarda di Cremona, endive & warm brioche

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Ballantine of Norfolk Bronze Turkey, sage & onion stuffing, Anna potatoes,  
honey glazed parsnips, cranberry & roasted sprouts

Slow cooked belly of organic Somerset pork, braised savoy cabbage,  
carrot & anise puree, balsamic glazed onions & grain mustard mash

Pan fried fillet of sea bream, wilted spinach, warm "tartar" sauce,  
confit potato, saffron & chives

Polenta & mushroom fritters, spiced aubergine compote, charred cauliflower,  
cauliflower puree & herb "mayonnaise" (ve)

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Lemon posset, mandarin jelly, ginger snap biscuits & lemon yoghurt sorbet

Warm almond Financier, whipped "dulce de leche", caramelised walnuts
& vanilla ice cream

Bitter chocolate mousse, baileys cream, hazelnuts, white chocolate
& whisky ice cream

Colston Basset Stilton, celery, beetroot chutney & sourdough crackers

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Tea / Coffee & petit fours

*Please note that this menu is subject to change.  
There are warnings of potential shortages over the festive season; we will do our absolute  
best to ensure we have everything, however we won't compromise on the quality of the produce  
we use, and therefore last minute substitutions may have to be made.*