



Christmas Set Menu

£50

Roasted parsnip soup
Stilton rarebit croutons

Potted smoked salmon
lemon & dill crème fraîche

Pork & pistachio terrine
spiced chutney & toast

Goat's cheese croquettes
cranberry compote

Venison pie
glazed carrots, parsnips & gravy

Stone bass
new potatoes, sautéed shallots & capers

Roast free-range turkey breast and confit leg
pork stuffing, roast trimmings & cranberry compote

Courgette & squash pie
broccoli, tarragon & white wine sauce

Sherry trifle
toasted almonds & gingerbread

Spiced bread & butter pudding
brandy custard & candied pecans

Warm chocolate brownie
salted caramel ice cream



New Year's Eve Set Menu

£65

Glass of NV Billecart-Salmon "Brut Réserve"
Brut Champagne on arrival

White onion & celeriac soup
Stilton & croutons

Wild mushrooms on toasted sourdough
poached egg, truffle & parmesan crisp

Breaded king prawns
chilli & lime dip

Pork & pistachio terrine
spiced chutney

Salmon, ricotta & spinach Wellington
dill & citrus sauce

Stuffed winter squash
artichokes, Somerset cheddar, rocket pesto
& toasted breadcrumbs

Fillet steak
fries, stuffed Portobello mushroom & bone marrow gravy

Buttermilk panna cotta
blackberries & gingerbread biscuit

Dark chocolate fondant
vanilla ice cream & honeycomb

Lemon tart
mixed winter berries



Christmas Suggestions

Canapés

FISH

£ 3

Smoked salmon, crème fraîche & dill blini

Crab roll, spicy mayo

VEGETARIAN

£ 2.5

Wild mushroom & quail egg tartlet

Corncake, tomato, avocado & crème fraîche

VEGAN

£ 2.5

Winter vegetable croquette

Beetroot & almond curd, pomegranate on rye cracker

MEAT

£ 3

Beef fillet tartare, brioche & horseradish

Chicken & chestnut ballontine, cranberry jelly

We recommend 2-3 pieces per person.

Minimum of 20 pieces per type.

An optional 12.5% service charge will be added to your bill.

Please inform us if you have any dietary or allergen requirements. Menu is subject to change.



Christmas Suggestions

Wines

SPARKLING

NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA	£65
NV Jacquesson, 'Cuvée No 740', Brut, Champagne, FRA	£85
NV Billecart-Salmon, 'Brut Rosé', Brut, Champagne, FRA	£89
2009 Huré Frères, 'Instantanée', Extra Brut, Champagne, FRA	£90
NV Krug, 'Grand Cuvée', Brut, Champagne, FRA	£250

WHITE

2015 Riesling, 'Dajoar', Andreas Bender, Mosel, GER	£37
2014 Chablis, 'Comte de Bérú', Ch. de Bérú, Burgundy, FRA	£44
2016 Albariño, 'Goliardo a Telleira', Forjas del Salnés, Rías Baixas, ESP	£55
2014 Sancerre, 'Harmonie', Pinard, Loire Valley, FRA	£85
2015 Puligny-Montrachet, Bachelet Monnot, Burgundy, FRA	£97
2013 Riesling, 'Dragon', Domaine Josmeyer, Alsace, FRA	£145 [Magnum]
2010 Chablis, Grand Cru 'Blanchot', Ch. de Bérú, Burgundy, FRA	£220 [Magnum]

RED

2015 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA	£50
2013 Barbera d'Alba, 'Ceretto', Roberto Voerzio, Piedmont, ITA	£52
2016 Pinot Noir, Mercurey, Michel Juillot, Burgundy, FRA	£56
2014 Merlot, 'Emilien', Château Le Puy, Bordeaux, FRA	£74
2011 Rioja, Vinedos de Labastida, Lindes de Remellurí, Rioja	£100 [Magnum]
2012 Brunello di Montalcino, San Polino, Tuscany, ITA	£105
2009 Côtes-de-Francis, 'Emilien', Ch. Le Puy, Bordeaux, FRA	£115

SWEET

2015 Jurançon, 'Uroulat', Charles Hours, South West, FRA	£32 [375ml]	2017 Riesling Auslese, 'Hofpäsch', A. Bender, Mosel-Saar-Ruwer, GER	£62
2015 Muscat de Rivesaltes, Les Enfants Sauvages, Roussillon, FRA	£45 [500ml]		