



Glass of Kingscote English sparkling wine or signature mocktail on arrival

### STARTERS

Jerusalem artichoke & chestnut soup (v)  
shaved winter truffles

Gin-cured Loch Duart salmon  
Cerne Ash goat's cheese, pickled cucumber, bee pollen & salmon roe

Potted Old Spot pork  
celeriac remoulade, crubeen & apple chutney

Roasted heritage beetroot & chicory salad (pb)  
whipped walnuts & pomegranate

### MAINS

Roast free-range Norfolk Bronze turkey  
pork stuffing, roast trimmings & cranberry sauce

Seared Scottish fallow venison  
parsnip, braised cabbage, butternut squash & blackberries

Atlantic line-caught cod  
roasted salsify, clams, samphire & caper berries

Foraged wild mushroom tart (pb)  
welsh leeks, soft herbs & watercress salad

### DESSERT

Clementine & dark chocolate brownie  
nutmeg ice cream

Caramelised pear crumble (vg)  
house-made spiced almond custard

Christmas pudding  
brandy custard

Cheese board selection (£5 supplement)  
quince jelly & apple cider chutney

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