

FESTIVE SET MENU

2 course menu £70

3 course menu £85

STARTER

SOFT BOILED CLARENCE COURT EGG

Fermented Barley, Celeriac & Chestnut with Black Truffle

RILLETTE OF LOCH DUART SALMON

Pickled Cucumber, Crème Fraîche, N25 Caviar

AGED LAKE DISTRICT FARM BEEF TARTARE

Matchstick Potatoes

MAIN COURSE

FILLET OF CORNISH BRILL

Mushroom & Hispi Cabbage, Romanesco Cauliflower,
Champagne Velouté

YORKSHIRE RED LEG PARTRIDGE

Quince, Salsify, Argen Prune Marinated in Armagnac,
Braised Leg & Potato Pie

SALT BAKED & ROASTED CELERIAC

Miso Glazed Hen of The Wood Mushroom, Quinoa,
Pine Nut & Herb Pesto

DESSERT

CHESTNUT & BLACKCURRANT MERINGUE

MILK CHOCOLATE, KUMQUAT & VANILLA YULE-LOG

SPECIALLY SELECTED CHEESE FROM LA FROMAGERIE

Sample Menu