

SAMPLE MENUS

DINNER DECEMBER

MONDAY – THURSDAY – 2 COURSE £44.50 / 3 COURSE £54.50
FRIDAY & SATURDAY – 3 COURSE £54.50

*Celeriac soup, pear, Colston Basset Stilton
Twice baked cheese soufflé
Terrine of goose, foie gras & chestnut, cranberry chutney
Roast Belvoir mallard, swede, honey, mustard
Monkfish, Jerusalem artichoke, malted barley, truffle
Seared hand dived scallop, hispi cabbage, black garlic, hazelnut*

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*Wild mushroom, celeriac & spinach cannelloni, Parmesan, black truffle
Pan fried Cornish turbot, crab tortellini, salsify, girolles
Assiette of Langar lamb, spiced butternut squash, goat's curd, garden chard
Devonshire duck breast, duck sausage, brussel sprouts, blood orange, chestnut
Char grilled loin of venison (Fallow), salt baked celeriac, pear, liquorice
Fillet of Blackberry Farm beef, Jerusalem artichoke, black cabbage, tempura
oyster, horseradish*

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*Bitter chocolate cremeux, mandarin, coffee, olive oil
Iced mango parfait, kaffir lime leaf, coconut
Starkey's Ribstin apples, caramel, pearl barley, golden ale
Baked Madagascan vanilla cheesecake, passion fruit
Christmas pudding soufflé, brandy, clémentine & cranberries
Selection of fine British cheese, homemade chutney & biscuits*

Tea or 200° coffee, Christmas jelly pastille & mince pies

*Some dishes may contain nuts. Please advise the waiter of your allergies. 12%
service charge is added to your bill.*

Please advise reception if you would prefer not to pay this.