

STARTERS

(v) Celeriac soup

Garden herb oil, artisan bread

(v) Twice baked Hereford hop cheese soufflé

Cheese soufflé served in white wine and cheddar sauce, white truffle oil

Chicken liver pâté

Savory toasted granola, spiced cranberry gel, salad panache, hedonist bakery bread crisps

Salmon cured in citrus & pine

Celeriac remoulade, toasted sourdough crumpet, chervil cream

MAIN COURSES

Turkey breast

Turkey, sage & onion sausage meat stuffing, pigs in blankets, sea salt and winter herb roast potatoes, braised red cabbage, greens, turkey gravy

Seared fillet of seabass

Roasted & pickled cauliflower florets, buttered new potatoes, tenderstem broccoli, crispy kale, cauliflower velouté

(v) Barley & pumpkin croquette

Crispy pumpkin croquette, buttered tenderstem, winter greens & a rich tomato sauce, herb dressing

Slow cooked pork belly

Pork belly braised in white wine & Weston's cider, creamed potato, winter greens, red wine & black tea poached prunes, pork jus

DESSERTS

Traditional Christmas pudding

Warm brandy custard

Dark chocolate Crème Brûlée

Roasted hazelnuts, dark chocolate crumb, berry compote, raspberry sorbet

Orange and cranberry Eaton Mess

Layers of Madagascan vanilla mascarpone cream, crushed meringue, orange curd, cranberry compote, blood orange sorbet

No3 Cheese board

A selection of English & Welsh cheeses, grapes, chutney & biscuits

2 courses £28.00 / 3 courses £33.50