

FESTIVE FEASTING MENU

TO START

- Potato soup, smoked haddock, slow cooked egg and crisp sourdough
- Whole roasted pickled carrots, butter bean hummus, fried kale, toasted sunflower seeds and gremolata
- Crispy pork shoulder terrine, miso glazed chicory, caramelised apple puree
- Scallops, roasted cauliflower puree, pickled florets, pomegranate

TO FILL

- Hereford Dry Aged Sirloin
- Barbary Glazed Duck Breast and Braised Legs
- Persian Squash and Pistachio Roast

TO FINISH

- Sticky Figgy pudding, caramel sauce
- White chocolate and cranberry bread and butter pudding
- Spiced and Roasted Pineapple, Caramel, Rum Ice Cream
- Chef's Cheese Board and House Chutney