



# SEASONAL CELEBRATION MENU

£36 PER PERSON

## STARTERS

HONEY-GLAZED CHESTNUT & PARSNIP SOUP, HAZELNUTS, SODA BREAD  
BREADED BRIE, BEETROOT RELISH, CHICORY, BUTTERNUT SQUASH, SAGE  
WILD MUSHROOMS, CHICKEN LIVERS, EGG YOLK, MUSHROOM BREAD SAUCE  
CURED CHALK STREAM TROUT, PICKLED KOHLRABI, SPROUT LEAVES, BUTTERMILK, DILL

## MAINS

MARKET FISH FILLET, SALSIFY, LEEKS, FRIED MUSSELS, DILL, BISQUE  
SALT-BAKED JERUSALEM ARTICHOKES, GIROLLES, PICKLED TURNIP, GRILLED WINTER CABBAGE  
BAVETTE STEAK, CONFIT POTATOES, CREAMED KALE, BORDELAISE SAUCE  
ROAST FREE-RANGE TURKEY, PIGS IN BLANKETS & ALL THE TRIMMINGS

## DESSERTS

CLEMENTINE & WHITE CHOCOLATE TRUFFLE, CANDIED ALMONDS  
CHOCOLATE & MARSHMALLOW FONDANT, PICKLED CHERRIES  
CHRISTMAS PUDDING, BRANDY CUSTARD