



## FESTIVE FEASTING

### MENU

#### STARTER

Cotswold Pheasant Thigh Mousseline, Port & Prunes

Wild Mushrooms on Toasted Sourdough, Whipped Goats Curd

Roast King Scallop, Pink Peppercorn & Ocean Broth

Jerusalem Artichoke Soup, Toasted Hazelnut

#### MAIN

Stuffed Bronze Turkey Leg, Sprout Gratin, Truffle Shoestring Potatoes

Cornish Turbot, Celeriac Remoulade, Vermouth Cream

Potato & Nori En Croute, Braised Cavolo Nero & Red Wine Jus

Canadian Goose Sausage, Buttered Mash & Cherry Puree

#### DESSERT

Salted Chocolate Tarte & Crème Fraiche

Lemon & Ginger Mousse & White Chocolate Sable Biscuit

Vanilla Affogato, Toasted Pistachio

British Cheese, Chutney, Crackers

2 Courses £33

3 Courses £39