FESTIVE PARTY

Starters

Chalk Stream trout cured in mulled wine, citrus salad, capers, crème fraîche

Duck liver mousse, spiced plum chutney, pickled carrots, brioche

Crown Prince pumpkin carpaccio, smoked chilli jam, sage, stracciatella, dukkah (ve)

Honey-roasted parsnip soup, crème fraîche, chestnut and winter herb gremolata (v)

Mains

Roast English turkey, pork and chestnut stuffing, pigs in blankets, cranberry sauce, duck fat roasties, seasonal vegetables, proper gravy

Slow-cooked blade of beef, bourguignon sauce, glazed carrot, smoked parsnip mash

Celeriac and mushroom pithivier, Lyonnaise potatoes, king oyster mushrooms, truffle sauce (ve)

Herb-crusted fillet of hake, lobster sauce, samphire, saffron potatoes, aioli

Puddings

Sticky figgy pudding, rum butterscotch, gingerbread ice cream (v)

Dark chocolate delice, clementine, brandysnaps, cinnamon ice cream (v)

Winter spiced rice pudding, toffee apple compote, hazelnut crumble (ve)

Oxford Blue and Tunworth Camembert, quince jelly, pickled walnut, crackers

For the table

Suitable for 2-3 to share

Pigs in blankets, cider and honey glaze

Cauliflower cheese, pecorino, thyme crumb (v)

Brussel sprouts, smoked bacon, chestnuts

Sweet additions

Handmade chocolate truffles (v)

Viennese mince pie, clotted cream (v)

(v) Vegetarian, (ve) Vegan. (veo) Vegan option available on request. Ask for gluten-free options.
Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.
An optional service charge of 10% will be added to all parties. This menu is subject to change.
Scan the QR code for detailed allergy and calorie information.

FP.UK.BB.LAD