

# FESTIVE PARTY

## Starters

**Gin-cured Chalk Stream trout**, beetroot, horseradish crème fraîche, dill

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

**Cropwell Bishop Stilton, date and walnut croquettes**, remoulade, watercress (v)

**Heritage squash, cider and chestnut soup**, sourdough, baked apple butter (ve)

## 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

**Beetroot Wellington**, smoked celeriac, hasselback potatoes, kale, mulled wine gravy (ve)

**Sea bass**, saffron risotto, slow-roasted fennel, brown shrimp and caper butter

## Puddings

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

**Dark chocolate mousse**, caramelised pear, hazelnut, honeycomb (v)

**Caramel roasted pineapple**, coconut sorbet, passionfruit, lime, pistachio praline (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.

