

## Festive Set Menu

2 courses 55.00 | 3 courses 65.00

Glass of fizz

### Starters

Smoked Haddock Velouté

*Breaded Mussels, Crème Fraîche, Vadouvan Curry Butter*

Jerusalem Artichoke Risotto

*Chestnut and Winter Herb Gremolata (v) (veo)*

Duck Liver Mousse

*Spiced Plum Chutney, Pickled Carrots, Brioche*

Chalk Stream Trout Cured in Cotswolds Distillery Gin

*Salt-Baked Beetroot, Horseradish Labneh, Preserved Lemon*

### Mains

Kelly Bronze Turkey Ballotine

*Hasselback Potatoes, Winter Greens, Chestnuts, Pigs in Blankets,*

*Mulled Wine Cranberry Sauce*

Ox Cheek Wellington

*Parsley Mash, Maple-Glazed Carrot, Red Wine and Shallot Sauce*

Gilt-Head Bream

*Brandade Fritters, Caramelised Cauliflower, Samphire, Caper Butter*

Roasted Crown Prince Pumpkin

*Buckwheat, Winter Kale, Seeds, Yoghurt, Smoked Chilli Oil (v) (veo)*

### Puddings

Sticky Figgy Pudding

*Rum Butterscotch, Gingerbread Ice Cream (v)*

Valrhona Dark Chocolate Delice

*Clementine, Brandy Snap, Cinnamon Ice Cream (v)*

Pears Roasted in Molasses

*Whipped Vanilla Cream, Frozen Raspberries, Candied Pecans (ve)*

British Artisan Cheese (12.00 supp)

*Quince Jelly, Pickled Walnut, Crackers (v)*

### For The Table

*Suitable for 2-3 to share*

Pigs in Blankets, Cider and Honey Glaze 8.00

Cauliflower Cheese, Pecorino, Thyme Crumb (v) 6.00

Brussel Sprouts, Smoked Bacon, Chestnuts 6.00

### Sweet Additions

Handmade Chocolate Truffles (v) 3.50 per person

Viennese Mince Pie, Clotted Cream (v) 4.50 per person