



FESTIVE SET MENU

3 Courses

95 Per Person

For Parties 8 or Above

On Arrival

Butcombe Beer Bread
Estate Dairy Cultured Butter (v) (veo)

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

With Roast Potatoes and Seasonal Vegetables, Served Family Style

Wiltshire Goose Breast with Devils on Horseback
Sprout Tops, Mulled Wine Cranberry Sauce

Rib of Hereford x Angus Beef
Sticky Ox Cheek, Roscoff Onion, Smoked Celeriac

South Coast Halibut
Brandade Fritter, Cauliflower, Samphire, Caper Butter

Crown Prince Pumpkin
Buckwheat, Winter Kale, Seeds, Yoghurt, Smoked Chilli Oil (v) (veo)

Puddings

Sticky Figgy Pudding
Rum Butterscotch, Gingerbread Ice Cream (v)

Baked Chocolate Rice Pudding
Vanilla Mascarpone, Amaretti Crumb, Valrhona Chocolate (v)

Mulled Wine Poached Pear
Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)

For The Table

Suitable for 2-3 to Share

Pigs in Blankets, Cider and Honey Glaze 8
Cauliflower Cheese, Pecorino, Thyme Crumb (v) 6
Brussel Sprouts, Smoked Bacon, Chestnuts 6

Sweet Additions

Handmade Chocolate Truffles (v) 3.5 per person
Viennese Mince Pie, Clotted Cream (v) 4.5 per person