

# Festive Menu

2 courses £29.50 / 3 courses £36.95

## Starters

Pork and duck liver terrine – spiced quince chutney, Methuen pickles, Butcombe beer bread

Cornish mackerel – cured and grilled, smoked pâté, cucumber, buttermilk, apple, dill

Keralan cauliflower soup – sprout-top pakora, coriander chutney, spiced chickpeas (ve)

Beetroot Waldorf – whipped goats' cheese, conference pear, candied walnuts, pickled celery (v)

## Mains

Kelly Bronze turkey ballotine - chestnut and apricot stuffing, hassleback potatoes, breaded salsify, winter greens, pigs in blankets, cranberry and port gel

Cornbury Estate venison - loin, haunch suet pudding, cavolo nero, artichoke, game jus, prune ketchup

Cornish sole – baked whole, shellfish bisque, River Fowey mussels, sea vegetables, saffron potatoes

Roast potato gnocchi – truffle, leek, crispy Clarence Court egg, wild mushroom, Parmesan (v)

## Puddings

Dark chocolate delice – clementines, brandy, gingerbread ice cream

Pressed autumn apples – hazelnut crumble, blackberry sorbet, blackberries, amaretto cream (ve)

Advocaat semifreddo – spiced treacle sponge, pomegranate curd, brown sugar meringues

Barkham blue cheese – walnut and honey loaf, mulled wine poached pear (v)

### Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.**

**We cannot guarantee the total absence of allergens in our dishes.**



Recycled (FSC) paper & designed for single use only.