

December - February Menu



STARTER

ROASTED BEEF BRUSCHETTA

Horseradish - Rocket Leaves

VG/GF OPTION: WILD MUSHROOM BRUSCHETTA

Garlic - Truffle Oil

MAIN COURSE

CONFIT GRESSINGHAM DUCK LEG

Garlic Rosti – Roasted Root Vegetables – Red Wine Jus

VG/GF OPTION: CAULIFLOWER “STEAK”

Garlic Rosti – Roasted Root Vegetables – Cep Sauce

DESSERT

BLACKBERRY PANNA COTTA & SALTED CARAMEL

VG/GF OPTION: CHOCOLATE & CHESTNUT TORTE

