



WINTER DINNER SERIES

THURS 11TH FRI 12TH SAT 13TH
THURS 18TH FRI 19TH SAT 20TH DECEMBER

AMUSE BOUCHE

BUTTERNUT & PARMESAN VELOUTÉ
PARMESAN BISCUIT - WHITE TRUFFLE OIL

STARTER

SCALLOP - CAULIFLOWER - HAZELNUT - APPLE
SEARED SCALLOPS - CAULIFLOWER COUS COUS
ROASTED CRUSHED HAZELNUT - BRAMLEY APPLE PUREE
SCALLOP & WHITE WINE SAUCE

PALATE CLEANSER

CLEMENTINE & HONEY GRANITA
CANDIED CLEMENTINE ZEST - BLANC DE BLANC FOAM

MAIN COURSE

GRESSINGHAM DUCK
DUCK BREAST - CONFIT DUCK LEG & CELERIAC CROQUETTE
GOOSE FAT ROASTED HERITAGE CARROTS
PANCETTA CRISP - CHERRY PUREE - RED WINE JUS

DESSERT

CHRISTMAS SPICED WHITE CHOCOLATE MOUSSE
CLOVE, GINGER, CINNAMON - MERINGUE SHARDS
WHITE CHOCOLATE GANACHE - ROASTED CHESTNUT
MILK ICE CREAM

*Dietary requirements can be catered for with 48-hours
notice. An alternative menu is available on request.*