



CHRISTMAS DINNER SERIES

Dec 10th 11th 12th 17th 18th and 19th

A M U S E B O U C H E

Roasted Chestnut – Celeriac Velouté with
Crisp Sage Leaf – Sage Oil.

S T A R T E R

Seared King Scallop with Caramelised
Cauliflower Purée – Pickled Bramley Apple –
Lemon Balm – Smoked Pancetta Sauce

P A L A T E C L E A N S E R

Clementine Sorbet + Blanc de Blancs Foam +
Popping Candy

M A I N C O U R S E

Breast of Gressingham Duck, Cherry Gel,
Crisp Potato Rosti, Honey Roasted Carrots +
Parstnips, Thyme and Red Wine Reduction

D E S S E R T

Dark Chocolate Crèmeux, White Chocolate
Fudge, Spiced Orange + Cranberry Compote,
Gingerbread Crumb + Baileys Ice Cream

