



## FESTIVE SET MENU

3 COURSES FOR 48.00

### BREAD & BUTTER

#### STARTERS

**Soup (v)**

Roast parsnip, caramelised artichoke, burnt pear fritter

**London Porter Smoked Salmon**

Lemon & dill candied quail eggs, pomegranate, poached salsify

**Stag & Boar Roll**

Mulled red cabbage, cranberry jus

**Liver & Onions**

Toasted bloomer, bacon lardons, sage crisp, red wine jus

#### MAINS

**Pumpkin Tart (vg)**

Candied beetroot, red onion, roast cauliflower, chestnuts, sweet pears

**Roast Hake**

Olive crumb, saffron veloute, pan fried squid rings, fennel crisps, stuffed olives

**Turkey**

Seasonal roast vegetables, roast potatoes, stuffing, pigs in blankets, red wine jus

**Apricot Stuffed Lamb Saddle**

Mint & onion boulangère potato, roast swede, cauliflower purée



*A 12.5% service charge is added to your bill for all dining bookings*

*If you have an allergy please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens  
(v) vegetarian (pb) plant based (gf) gluten free*



## PUDDINGS

**Chocolate Orange Mousse**  
Spiced mandarin granita, chocolate tuile

**Poached Berries**  
Verbena gel, burnt meringue, hazelnut crumb

**Vanilla Custard Tart**  
Rhubarb Sorbet

**Christmas Pudding**  
Brandy Sauce, red currants

## MINCE PIES

## CHEESE

**12.00 supplement applies**

Today's cheeses, Artisan crackers, Granny Smith apple, celery, grapes,  
watercress, seasonal chutney (v)



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