



# Festive Menu

Four-courses priced at £45 per person



## On arrival

*Sourdough & focaccia, nocellera olives and a cured meats selection*

## Small plates

*Served to share*

Gravadlax salmon, horseradish crème fraiche

Parsnips velouté, roasted chestnuts, crispy guanciale (v\*)

Burrata, radicchio, orange and pomegranate salad (v\*)

Roasted cauliflower with romesco sauce (vg)

## Large plates

*Please select one*

Venison ragú pappardelle with roasted chestnuts and crispy sage

Pork belly roll with roasted mix root vegetables and cranberry sauce

Moroccan seafood tagine

Mixed mushroom barley risotto and blue cheese (v\*)

## Selection of sides

Honey glazed braised sprouts

Sautéed new potatoes

Sauteed padron peppers

## Desserts

Orange and Amaretto Sponge Cake with hot chocolate sauce

Cheese selection

Allergen information available upon request.

A discretionary 12.5% service charge will be added to your bill.

