



# *Festive Three Course Menu*



## *Starters*

Roasted celeriac & mushroom soup with truffle oil, pumpkin seeds and sourdough. (vg) 496 kcal

Crab, crayfish and avocado cocktail with Marie Rose sauce. 223 kcal

Goat's cheese mousse with honeycomb, roasted plum and sea salt crackers. (v) 309 kcal

Pork & duck pâté with baguettini, pomegranate molasses, truffle honey, roasted fig and hazelnut. 489 kcal

## *Main Courses*

Holly Farm bronze turkey with pork & apricot stuffing, pigs in blankets, all the trimmings, bread sauce and roast turkey gravy. 1339 kcal

Chalk stream trout with tartare garnish, cavolo nero, crushed new potatoes and chive beurre blanc. 784 kcal

Suffolk pork loin chop with cannellini bean, tarragon & pancetta cassoulet and buttered kale. 1211 kcal

Roasted squash with truffle oil, chestnut, apple, sage and giant couscous. (vg) 665 kcal

Braised beef bourguignon with smoked Cheddar mashed potato and Tenderstem® broccoli with herb butter. 720 kcal

## *Desserts*

Triple chocolate torte with hot chocolate fudge sauce and vanilla ice cream. (v) 1024 kcal

Walnut & brandy Christmas pudding with brandy sauce. (v) 706 kcal

Caramelised apple tarte with rum & raisin ice cream. 439 kcal

Winter cheese with quince, sea salt crackers and truffle honey. 530 kcal



*Two courses 35 per person*  
*Three courses 44.50 per person*



Adults need around 2000 kcal a day

v = vegetarian, vg = vegan, vgm = may contain animal products.

If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Information about our ingredients is available on request.

A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team. 1HP\_AUG22\_Xmas\_A5\_INS2\_121