

# 3 COURSE CHRISTMAS SET MENU

*Available from 28<sup>th</sup> November to 30<sup>th</sup> December*

*(Maximum 6 guests)*

## Starters

Roscoff onion & cider velouté, crispy onion, foccacia  
Smoked salmon & crayfish tartare, herbed crème fraîche, rye bread  
Aylesbury duck liver parfait, pickled blackberries, puffed wild rice, honey  
brioche

## Mains

Pan seared fillet of sea bass, crushed potato, charred endive, citrus verjus  
dressing  
Roasted iron bark pumpkin & Cromwell bishop stilton risotto, Truffle mixed  
nut crumble  
Roast supreme of Great Waltham pheasant, pomme Anna, roasted artichoke,  
cavolo nero & smoked bacon jus

## Desserts

Treacle tart, butterscotch sauce & salted caramel ice cream  
Traditional LillyPuds Christmas pudding, brandy crème Anglaise  
Brie de meaux cheese, seasonal chutney, seeded spelt cracker

## ***3 courses £28***

Wednesday to Saturday: 12pm-2pm

Wednesday to Thursday: 6pm-8pm

Friday & Saturday: 5.30pm-6:30pm only

### **No pre-order required**

*Bespoke wine pairings or sommelier recommendations available upon request.*

***Menus are subject to market availability***

***Please let the manager know of any allergies or dietary requirements***

An optional gratuity of 12.5% will be added to your bill