

# FESTIVE SOIRÉE GASTRONOMIQUE

6 course menu £26.95

Add wine pairing £15 for 3 glasses | £18 for 4 glasses

TUESDAY 10TH DECEMBER

## Maple Syrup Roasted Pigs in Blankets

Festive ketchup and pangeratto dip

🍃 Vegetarian option available

## Smoked Salmon Pâté \*

Sourdough croûtes, cucumber and crème fraîche

🍃 Vegetarian option available

PAIRED WITH VEUVE DEVIENNE

## Roast Turkey <sup>N</sup>

Sage and apricot pork stuffing, roast potatoes, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts

PAIRED WITH CUVÉE XXII RESERVE WHITE

OR

## Duck Parmentier <sup>GF</sup>

Gressingham duck, beef and pork ragout topped with pomme purée, served with peas

PAIRED WITH CUVÉE XXX GRANDE RESERVE PINOT NOIR

OR

## Carrot & Marmalade Pithvier <sup>VE</sup> <sup>N</sup>

Spiced cassoulet, tenderstem broccoli, toasted seeds and a yoghurt dressing

PAIRED WITH PUENTE DE SALCEDA CRIANZA RIOJA

## Black Forest Yule Log <sup>V</sup>

Whole and puréed morello cherries, crushed meringue and pouring cream

PAIRED WITH MUSCAT DE MINERVOIS DOMAINE BARRUBIO

## Duo du Fromage \*

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

PAIRED WITH QUINTA DO CRASTO, LBV PORT

## Coffee & Mince Pies

Freshly brewed coffee and mince pies



Scan this QR code for detailed allergen information. <sup>GF</sup> Suitable for a gluten-free diet. <sup>\*</sup> Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Suitable for vegetarians. <sup>VE</sup> Suitable for vegans. <sup>N</sup> Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables of eight or more. **There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**