

# FESTIVE SET MENU B

55PP

## STARTERS

### Hand chopped beef tartar

Smoked mayo, pickled shallots & parmesan

### Beetroot & orange cured salmon

*Pickled cucumber & Fennel, crisp shallot rings, Dill Cream*

### Roasted Beetroot (V)

Pickled black berries, quinoa, toasted seeds, truffle cream cheese

### Cauliflower cream (VG)

*Roasted floret's, seeds*

## MAINS

### Roasted free range bronze turkey

*Pigs in blankets, roast potatoes, root vegetables, lingonberry compote*

### 28 days dry aged grass-fed beef fillet

*Potato mousseline, winter vegetables, truffled madeira sauce*

### Roast wild trout

*Winter greens, tomatoes, roast fennel, spiced red wine jus*

### Gnocchi

Wild mushroom (Vg)

*Hand rolled potato noodles, celeriac purée, butter sauce, fresh winter truffles*

## DESSERTS

### Apple Strudel (v)

*Raisins & cinnamon, vanilla sauce*

### plum & almond pudding(vg)

*Plum & Brandy compote, almond crumble*

### Twice baked Cheesecake (v)

*Wild blueberry compote*

(GF) GLUTEN FREE | (VG) VEGAN | (V) VEGETARIAN

For allergies and dietary requirements, please speak to your waiter before ordering.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT