



CHRISTMAS EVE SET MENU

£85 per person

3 Course Set Menu with a Welcome glass of bubbles

STARTERS

Cauliflower cheese our way - soufflé, grilled cauliflower velouté

Classic terrine of chicken, pork & guinea fowl 'en croûte', house relish.

Steak tartare, pickled onion, shimeji mushroom, nduja mayonnaise

Tart of Dorset crab, fondant of English apple, lemon verbena

MAIN COURSES

Sladesdown duck - roast and confit, Normandy sweet onion, classic orange 'Bigarade' sauce

Fillet of cod, fricassée of Cornish mussels, winter pumpkin

Slow cooked Herefordshire beef 'Daube', simmered in red wine & bayleaf, root vegetables.

Hand cut macaroni, grilled king oyster mushroom, black winter truffle, Parmesan.

DESSERT

Sticky toffee pudding, thick cream, toffee sauce

'Narnia' inspired white chocolate cheesecake

Selection of artisanal English & French cheese, sour cherry & raisin bread (supp 10)

Selection of homemade festive petit fours

~~~

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

Please speak to a member of staff before ordering if you have any allergies or intolerances.  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.