



# Festive Menu

## For The Table

Cristal Bread, Olive Oil & Balsamic | **vg**

## Starter

Chicken, Ham Hock & Baby Leek Terrine, Toasted Chestnut, Mustard Dressing

Cauliflower & Gruyere Dauphines, 'French Onion', Tarragon Emulsion | **v**

Salt Baked Celeriac, Pickled Grape, Candied Walnuts, Apple Oil | **vg**

Cured Chalk Stream Trout, Beetroot Dressing, Dill Emulsion, Radish, Blood Orange

## Main

Roast Stone Bass, Chicken Butter Sauce, Baby Leeks, Shimeji Mushroom,  
Parmentier Potatoes, Parsley Oil

Half Roast Spring Chicken, Paprika Chicken Skin Butter, Sautéed  
Cavolo Nero, Potato Puree

Coffee & Ancho Glazed Short Rib, Potato Puree, Charred Radicchio,  
Crispy Onions | £5 Supplement

Glazed Baby Aubergines, Massaman, Curry Oil, Chilli Crisp,  
Crispy La Ratte Potatoes | **vg**

## Dessert

Pumpkin Spiced Crème Brûlée, Cardamon Chantilly, Pecan Tuille | **v**

Chocolate Mousse, Candied Orange, Cranberry Sorbet, Clementine Gel | **vg**

TWC 'Yule' Chocolate Bar, Chocolate Sponge, Vanilla Crema,  
Chocolate Shard | **v**

£55 Per Person

**v** | vegetarian    **vg** | vegan

