



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

Speculoos Crème Brûlée, Salted Caramel Gelato, 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

