# Festive Sample
# *dinner menu*

Menu running from 23rd December – 1st January, excluding Christmas Day and New Year's Eve

CANAPES

## *starter*

PARSNIP AND ROSEMARY SOUP
cumin croutons, parsnip crisp, curry oil

CITRUS CURED LOCH DUART SALMON
pickled cranberries, sea buckthorn gel, winter radish, honey blossom dressing

SMOKED TOMATO AND GOATS CHEESE BON BON
tenderstem broccoli, braised red cabbage, barbecued aubergine

BEEF CHEEK RILLETTE
truffled cavolo nero, arancini Milanese, thyme butter sauce

## *fish course*

LOBSTER RAVIOLI
julienne of kohlrabi, butter poached lobster, prosecco sabayon

ARTICHOKE RAVIOLI
julienne of kohlrabi, prosecco sabayon

## *main course*

MAPLE CURED TENDERLOIN AND BELLY OF PORK
crackling crumb, spring onion mash, sweet and sour savoy cabbage,
wholegrain mustard sauce

STUFFED NOISETTE OF LAMB
rosti potato, braised kale, charcutiere sauce

SEARED FILLET OF RED MULLET
bouillabaisse, saffron cocottes, rouillee

SALT BAKED CELERIAC
haricot bean and thyme ragu, goats curd, braised red cabbage, toasted walnuts

## *dessert*

SHERRY TRIFLE
Pedro Ximenez jelly, orange and cinnamon custard, mascarpone Chantilly

GATEAU OPERA
chestnut cremeux, aerated chocolate

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

SELECTION OF WESTCOUNTRY CHEESES

FRESHLY BREWED COFFEE WITH PETIT FOURS

Please let us know of any food allergies or intolerances when booking. Our chefs may be able to adapt dishes with suitable alternative ingredients.