

28th December Festive Evening

£45 per guest / Available in the Wild Café

STARTERS

Roasted butternut squash, blue cheese, hazelnut and rocket salad
◆ Caramelised white onion and cider soup and Waldorf dressing ★
Smoked mackerel salad, heritage beetroot, horse radish and pistachio
◆ Pork rilette, Granny Smith apple and charred sourdough

MAINS

Roasted aubergine, pickles, tempura vegetables, sesame, chilli, mirin and spring onions ● Marsh Farm chicken breast, celeriac, baby onions and Madeira ★ Pan fried hake, champ potato, charred spring onions, roasted apple, chicken and cider sauce ◆ Winter vegetable broth, wild mushrooms, pearl barley, parsley and lemon

DESSERTS

Treacle pudding and custard ● Banoffee pie ice cream sundae
★ Sugar doughnuts, chocolate sauce, honeycomb and Chantilly ●
Spiced crème brûlée and festive shortbread

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team who can advise you on your choice. A 10% discretionary service charge will be added to your bill.