

## STARTERS

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### Roasted Jerusalem Artichoke (v)

Artichoke soup, herb focaccia, lovage Oil

### Whisky and Coriander cured Salmon

Pickled kohlrabi, radish, wasabi yoghurt, honey and soy

### Chicken Liver Parfait

Kumquat marmalade, melba toast, dressed frisee salad

## MAINS

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### Stuffed Turkey

Duck fat fondant potato, charred sprouts, chestnuts, parsnips, turkey gravy, cranberries

### Roasted Pumpkin Risotto (v)

Spiced pear, sage crisps, crème fraiche

### Sea Bream

Celeriac, roasted chicory, fennel

## DESSERTS

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### Chocolate Brownie (v)

Pistachio Ice cream, pistachio crumb

### Vanilla Panna Cotta (v)

Mulled wine poached pear, pear sorbet

### Apple & Cinnamon Strudel (v)

Toasted almonds, sultanas, vanilla ice cream

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**(v) Vegetarian, (ve) vegan,** For any allergy or dietary requirements please speak to your server prior to ordering. A discretionary 10% service charge will be added to tables of 8 or more and directed towards the team who prepared and served your drinks and meal