

£80 per person including bubbles on arrival

A tailor made wine pairing offer is available upon request

Salt baked beetroot tatin, Jerusalem
artichoke caramel, Shopshire blue

Hay smoked salmon, lemon, chilled
nastrurtium velouté, trout roe, rye

Warm salad of pigeon, foie gras,
salted cherry, savoury cranberry granola,
variegated kale

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Fillet of beef, celeriac, grain mustard and
port sauce, salt baked carrot

Cornish turbot, umami butter, salsify, shitake
mushroom, brown shrimps, heritage potato

Wild mushroom and chestnut pappardelle,
tomato fondue, Pecorino

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Champagne and hibiscus granita

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Apple crumble, Calvados sorbet

Christmas cake, Baileys' ice cream, prune jam

Iced nougatine, cranberry, raisin and mix
peel, poppy seed tuille, Amaretto gel,
cranberry aero

Cheese selection (£8 supplement)

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Tea or filter coffee and mince pie

Crackers

