



## FESTIVE SET MENU

£37 PER PERSON



### STARTERS

ROAST PARSNIP & CUMIN SOUP, CHESTNUT DUMPLINGS, CRISPY SAGE *GFO*

CHICKEN LIVER PARFAIT, GRAPE JELLY, PICKLED KOHLRABI & RADISH SALAD, BRIOCHE *GFO*

GIN CURED SALMON, CELERIAC & GRAIN MUSTARD REMOULADE, CUCUMBER RELISH *GFO/DFO*

BLUE CHEESE MOUSSE, RED WINE POACHED PEAR, BITTER LEAVES, WALNUT, MOLASSES *GFO*



### MAINS

ROAST TURKEY, CHESTNUT & SAGE STUFFING, GOOSE FAT POTATOES, SPROUTS,  
PIGS IN BLANKETS, RED WINE JUS *GFO/DFO*

PAN FRIED SEA BASS, MUSSEL, LEMON GRASS & CHILLI BROTH, FENNEL CRUSHED POTATOES *GFO/DF*

BUTTERNUT SQUASH, PINE NUT & GOATS' CHEESE PITHIVIER, WILTED SPINACH, TOMATO VELOUTÉ

FEATHERBLADE OF BEEF, HORSERADISH POMME PUREE, BOURGUIGNON JUS *GF/DFO*



### DESSERTS

CINNAMON POACHED APPLE, CRANBERRY COMPOTE, OAT CRUMBLE, HONEYCOMB ICE CREAM *V/GF/DF*

PEANUT BUTTER & FRANGELICO PARFAIT, HOBNOB CRUMB, PASSIONFRUIT CURD

XMAS PUDDING, GRAND MARNIER ANGLAISE, GINGERBREAD *GF*

CLEMENTINE & DARK CHOCOLATE CHEESECAKE, MARMALADE CHANTILLY CREAM



PARADISO COFFEE AND TWINING TEA TO FINISH

