

# CHRISTMAS 2018

## DINNER £35.00

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### **SHEEP'S CHEESE GOUGERES**

#### **LOBSTER A L'AMERICAINE**

south coast lobster bisque 'en croute'

#### **DUCK LIVER PARFAIT**

madeira jelly, brioche

#### **SALT BAKED BEETROOT**

crème fraiche, walnut, parsley, garlic

#### **SEVERN & WYE SMOKED SALMON**

'russian caviar garnish'

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#### **BUTTER ROASTED NORFOLK TURKEY**

goose fat potato cake, chestnuts, bread sauce

#### **SLOW COOKED CHEEKS OF DEVON RED BEEF**

caramelised winter vegetables, aligot potatoes

#### **LOCH DUART SALMON**

crab sauce, grilled leeks, potato

#### **DELICA PUMPKIN**

gnocchi parisienne, chestnuts, brown butter, sheep's cheese

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#### **'FIGGY' PUDDING**

fig, date and raisin pudding, butterscotch sauce

#### **ST EMILION AU CHOCOLAT**

bitter chocolate cake, rum, amaretti biscuits, creme fraiche

#### **CRÈME BRULEE**

spiced breton shortbread

#### **AGED ROQUEFORT**

preserved pears, baguette

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#### **COFFEE & MADELEINES**

*Dishes will be subjective to availability. Please note an 12.5% optional service charge will be added to groups of 8 or more*