



CHRISTMAS EVENTS MENU

Two-course £50 per person
Three-course £60 per person

Wild mushroom consommé *herb gnocchi, confit tomato (v)*
Citrus cured salmon *avocado, pink grapefruit, coriander cress*
Devonshire crab cakes *mango salsa, micro herbs*
Pressed terrine of guinea fowl & smoked duck
blood orange, fig & walnut salad

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Truffled celeriac Wellington *roscoff onion, sprouting broccoli*
Seared sea trout *crab sauce, sea vegetables*
Roast fillet of Scottish venison *quince, chestnut, redcurrant jus*
Crispy lamb breast *pea shoots, mint & feta salad*
Roast breast of Gressingham duck *potato terrine, chicory & blood orange*

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Traditional Christmas pudding *redcurrant, Brandy sauce*
Clementine & ginger bread trifle
Mulled apple tart *cinnamon ice cream*
British cheese board *crackers & mince pies*

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A selection of tea, coffee & mince pies

An additional course of cheeses can be added
for a supplement of £9 per person

All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.
Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server.
Our fish is responsibly caught from sustainable sources.



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