

HOLLY FESTIVE MENU

Two course Lunch **28.00** / Three course Lunch **35.00** / Three course Dinner **39.00**
Served daily Nov 25th to December 23rd

All served with festive serviettes and crackers. Pre-order required 5 days in advance of dining.
Bookings of 8 persons or more require a 10.00pp non-refundable deposit.

Add Amuse Bouche and Glass of Prosecco or Moët Winter Spritz on arrival **10.00pp**

STARTER

GLAZED SHALLOT TARTE TATIN (V)

Sprout shells, crumbled goats cheese & salted seed granola

CONFIT DUCK & PISTACHIO TERRINE (GFA)

Sweet & sour cranberries, bitter leaves & toasted sourdough

PLUMP ATLANTIC PRAWN COCKTAIL

Granny smith apple, crispy lettuce, traditional Marie Rose sauce

ROASTED CELERIAC & HAZELNUT VELOUTE (V/GFA)

Crushed hazelnuts, truffle oil, thyme & freshly baked bread

MAIN COURSE

CROWN OF ENGLISH TURKEY

Pigs in blankets, Brussel's sprouts crispy lardons, roast potatoes, maple syrup roast carrots and parsnips, chef's gravy

PAN SEARED FILLET OF SALMON (GFA)

Confit fennel & pickled shallots, new potato fondants, lobster crumb & bisque sauce

BRAISED BEEF CHEEK (GF)

Creamy mash potato, beef fat glazed baby carrots & juniper infused jus

SLOW-COOKED AUBERGINE (V/VG/GF)

Roasted onion, coriander, white bean puree & tamarind sauce

DESSERT

MULLED WINTER FRUIT CRUMBLE

Crème anglaise

LUXURY CHRISTMAS PUDDING

Blueberries, black berries & boozy brandy sauce, holly

DOUBLE CHOCOLATE BROWNIE

Chantilly cream, fruit of the forest coulis

COINTREAU PANNA COTTA

Clementines, homemade gingerbread

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