

F E S T I V E T A S T I N G M E N U

THIS MENU IS DESIGNED FOR YOU THE DINER TO ENJOY A TASTE OF OUR KITCHEN,
THIS MENU HAS BEEN CREATED TO SHOWCASE WHAT IS BEST IN SEASON AT THE MOMENT,
ENJOY AND HAVE A WONDERFUL EXPERIENCE WITH US.

Sourdough Bread

kitchen Canapé

Braised Beef cheek
Celeriac and truffle

Poached Salmon
Horseradish crème fraîche
Cucumber, burnt leek

Spiced Duck
Red cabbage puree, goose fat potato
Cranberry and sage stuffing

Malted milk chocolate cheesecake
Mandarin sorbet, honeycomb

Coffee and mince pies to finish

£60pp

Please notify a member of the team if you have food allergy or intolerances so we can advise you on your menu choices
A discretionary 10% Service charge will be added to your bill, this will be shared equally to the team.