

# FESTIVE SELECTION MENU

3 courses £65

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

## STARTERS

Lobster & prawn cocktail

Marie Rose, cos, apple, cucumber (DIF) (GIF upon request)

Yellow fin tuna tartare

avocado purée, sesame, shiso, spicy ponzu dressing, wonton crisp

Herefordshire beef carpaccio

crispy capers, endive, rocket, horseradish mayonnaise

Puglian burrata

roasted Delica pumpkin, crispy sage, pine nuts, basil, focaccia

## MAINS

Champagne and truffle risotto

pan roasted wild mushrooms, lemon, mascarpone, parmesan, shaved truffle  
(GIF) (DIF upon request)

Roasted monkfish loin

confit potatoes, spinach purée, shallot crisps, hot tartare sauce (DIF & GIF upon request)

8hr red wine braised shoulder of beef

black truffle mashed potato, buttered kale  
,bone marrow & red wine sauce (GIF) (DIF upon request)

220g dry aged ribeye steak

Charred tomato, watercress, fires, peppercorn sauce

## PUDDINGS

Traditional Christmas pudding,  
brandy butter, vanilla custard (V)

Chocolate ganache tart,  
crème fraîche, salted caramel (V)

British & French cheeses, crackers, chutney