

# The Kitchen

FINE DINING RESTAURANT



Tuesday - Saturday: from Friday December 8th - Saturday December 23rd | 6pm - 9pm | £48 per head (pre-order only)

## APERITIF

Mulled Wine or Champagne Cocktail

## AMUSE BOUCHE

Spiced Winter Squash Soup (v)

## STARTER

Smoked Mackerel Terrine  
Horseradish anglaise & root vegetable tartare

Spiced bourbon glazed pork belly  
Celeriac slaw, chive & tarragon gel

Black Truffle & Wild Mushroom Risotto (v)  
Crispy root vegetables

## CLEANSER

Chilled Homemade Sparkling Apple Wine

## MAIN

Butter Roasted Free Range Turkey  
With pork, cranberry & apple stuffing duck fat roast potatoes, glazed vegetables, bread sauce & roast jus

Roasted Cashew, Carrot & Leek Cake with Fresh Sage (v)  
Buttered sprouts, sauté chestnuts & charred confit shallot

Herb Crusted Fillet of Plaice  
Buttered savoy cabbage, crispy potato croquettes, mussel & saffron veloute

## DESSERT

Traditional Steamed Christmas Pudding (v)  
Brandy sauce

Classic Vanilla Crème Brûlée (v)  
Cassis & blackberry crumble

Dark Chocolate Tart (v)  
Coffee ice cream & toasted sesame seed tuile

## DIGESTIF

Winter Berry Daiquiri

*If you have a food allergy, intolerance or sensitivity please inform your server on arrival so we can provide full allergen information for each dish  
(v) - vegetarian | £10 per head deposit for all tables | 12% service charge on tables of 6 or more*