

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