SAMPLE CHRISTMAS PARTY MENU

STARTERS

Black garlic & celeriac soup with charred miso tofu and chicory (pb/df/gf)

Apple smoked trout

with toasted millet bread, sharp apple, caper & raisin purée, topped with pickled grapes

Hampshire game terrine

wood pigeon, venison and pheasant with date & coffee relish, pickled vegetables and toasted sourdough (df)

Goat's cheese and shallot tart

with confit garlic, purple sprouting purée, baked yeast topped with a pine nut crumb (v/gf)

MAINS

 $\label{lem:constant} Roasted~Usk~Vale~turkey~breast~$ with sage & apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df/gf)

Large White pork belly

with cider braised pork cheek, mustard potato purée, wilted and crispy chard and roasted kohlrabi (gf)

Lemon sole Veronique on the bone

served with new season Jersey Royal potatoes with seaweed and winter green beans (gf)

Chestnut mushroom "mac & cheese"

with chive sour cream, squash purée and toasted sourdough crumbs (v)

PUDDINGS

Fuller's Black Cab Christmas pudding with Fuller's brandy butter ice cream and London Porter jam (v)

Sticky ginger steamed pudding

with chocolate sauce, chocolate pearls and glazed mandarin (v)

Black Forest sundae

cherry gin liqueur, 70% cocoa Chantilly mousse topped with a glacé cherry (v)

Hail the plate of chocolate

chocolate marquise, chocolate mousse of 33% ivory, 35% milk and 70% dark; sprinkled with popping candy - snap, crackle and pop! (v/gf)

3 course £35.95pp





