

Choose from 2 Courses for £29 or 3 courses £35

## **Starters**

Caramelised Parsnip Soup, Onion Bhaji, Curry Oil.

Smooth Chicken Liver Parfait, Spiced Pear Chutney, Toasted Brioche.

Cured Chalk Stream Trout Tartare, Tempura Scallop, Pickled Cucumber, Buttermilk & Dill Oil Dressing, Sourdough Crisps.

Warm Salad of Jerusalem Artichokes, Black Garlic Emulsion, Torched Tunworth, Truffle Vinaigrette.

## **Main Courses**

12-Hour Short-Rib of Beef, Horseradish Mash, Glazed Shallots, Cavolo Nero, Red Wine Jus. (+£5)

Norfolk Turkey Crown, Fondant Potato, Honeyed Carrots, Apricot Stuffing, Creamed Brussel

Sprouts, Pigs & Blankets, Thyme Jus.

South Coast Hake, Roasted Tomato, Chorizo & Butterbean Cassoulet, Purple Kale & Mascarpone
Butternut Squash & Chestnut Wellington, Fondant Potato, Honeyed Carrots, Apricot Stuffing,
Creamed Brussel Sprouts, Porcini & Port Jus.

## **Desserts**

Festive Bakewell Tart with Brandy Anglaise

Dark Chocolate Delice, Salted Pretzel Crunch, Vanilla Chantilly

Classic Creme Brulee, Pistachio & Orange Biscotti

Caramelised Pineapple, Cocoa Cream, Blueberry Compote & Biscoff (VG)

**GFA**