



CHRISTMAS EVE MENU

STARTERS

ROASTED SEASONAL SQUASH & APPLE SOUP V VEA GF DFA

locally sourced sourdough, whipped herb butter

SCOTTISH SALMON & PRAWN RILLETTE GF DF

dressed Brussels sprout leaves, toasted hazelnuts

SLOW-COOKED

DUCK LEG TERRINE GFA DFA

spiced pineapple chutney, toasted brioche,
micro cress salad

BAKED ROSCOFF ONIONS V VE GF DF

cauliflower hummus, pomegranate dressing,
micro chard

GRILLED MACKEREL GFA DF

beetroot and pickled red onion salad, toasted croûte

MAINS

VENISON WELLINGTON

creamed Brussels sprouts, roasted
parsnips, rich burgundy red wine jus, garlic
roasted new potatoes

ROASTED HALIBUT FILLET DF

miso glazed hen of the wood mushrooms,
bok choy, pickled mooli, sesame
and honey dressing

GUINEA FOWL BREAST GFA DF

braised guinea fowl leg hash, kale, orange
glazed carrot, roasting jus

ROASTED SEA BASS

FILLET GFA DFA

seafood ragu, pappardelle pasta,
parsley cress, herb oil

PORTABELLA MUSHROOM & FETA WELLINGTON V VEA GFA DFA

creamed Brussels sprouts, wild mushroom beurre blanc sauce,
garlic roasted new potatoes

DESSERTS

CHRISTMAS PUDDING CHEESECAKE

topped with cranberry jelly,
rum and raisin ice cream

DARK CHOCOLATE TORTE

kirsch poached cherry compote,
fior de latte ice cream

GLAZED CLEMENTINE TART

pomegranate gel, orange curd ice cream

CARAMELISED RICE PUDDING V VE GF DF

spiced rum poached pear, fig and walnut ice cream

CHEESE PLATTER V GFA

3 artisan cheeses, banana bread, artisan crackers,
grapes, garlic and apple loose jelly,
Hertfordshire honey

SELECTION OF ICE CREAM & SORBET

VEA GFA DFA

LUNCH OR DINNER
3 COURSES

£49.95

PRICE PER PERSON

Please notify us of any food or drink allergies/ intolerances with your pre-order.
An optional 10% gratuity will be added to your bill and distributed to all staff on duty.

MENU CHOICES MUST BE SUBMITTED IN ADVANCE.