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## **Festive Dinner**

### **Chicken Tortellini**

*Ember Cooked Leeks ~ Smoked Sausage ~ Roast Chicken Bouillon ~ Brown Butter*

### **Maple Toffee Sandy and Black Pork**

*Celeriac & Apple Slaw ~ Frozen Truffle Cheese ~ Puffed Potatoes*

### **Albert Enderby Smoked Haddock**

*Quail Scotch Egg ~ Aerated Dashi ~ Heritage Bluebell Potato*



### **Venison Haunch**

*Curried Parsnips ~ Candied Royal Oak Beetroots ~ Slow Cooked Bacon ~ Red Cabbage & Verjus*

### **Cornish Cod**

*Nori Seaweed ~ Warm Tartare Sauce ~ Brown Shrimps ~ Crispy Potatoes*

### **Agnolotti – Pumpkin and Chestnut**

*Broth Of Grilled Onions ~ Caramelised Parsnips ~ Parmesan Air*



### **Selection of Farmhouse Cheeses**

*Quince Jelly ~ Our Fruit Loaf & Sourdough Crackers*

*(Available as an additional course – £10 Supplement)*

### **STP**

*Medjool Dates ~ Madagascar Brown Sugar ~ Tahitian Vanilla ~ Bramley Apple*

### **Pistachio Parfait**

*Grue De Cacao ~ Spiced Fig & Jam ~ Candied Orange Ice Cream*



**£55 for 3 courses**

All prices are inclusive of the current rate of VAT at 20%. A 12.5% discretionary service charge is added to all bills