

Christmas Market Menu 2015

3 Course - £40.00

Includes a glass of Prosecco Stelle d'Italia Brut NV

Optional 2 glasses of matching wine - £10.00

Starters

Staal's Long Riston Oak-smoked Salmon
Cucumber | Caviar

Hawes Blue Wensleydale Cheese Terrine
Walnut | Compressed Pear | Mulled Wine Gel

28 Day Dry-aged Dexter Beef Fillet Roulade
Wild Mushroom | Pickled Baby Vegetables

Mains

WM Panton Venison
Roasted Parsnip | Garlic & Parsnip Purée | Balsamic Mushrooms | Fondant Potato
(£5.00 supplement)

Roast Butternut Squash Pappardelle
Smoked Cream | Red Onion | Kale | 62 °Hen Egg Yolk

Charles Ashbridge's Iron Age Pig
Medlers | Thyme | Winter Savoy | Black Pudding Mashed Potato | Crispy Skin

Lemon Sole
Lobster | Razor Clam | Parmentier Potato

Puddings

Apple Strumble
Lemon & Rose Sorbet

Saffron, White Chocolate & Rosemary Ganache
Almond | Chocolate Dust | Orange Cream

Ginger & Cranberry Ice Cream
Brandy Sherry Gel | Apricot | Cinnamon-glazed Pastry

Home-made Mini Mince Pies

Menu available 1/12/15-23/12/15 excluding Saturday Evening & Sunday Lunch