



# CHRISTMAS PARTIES

## Starters

Curried parsnip soup, coriander oil, artisan bread  
Citrus Trout, beetroot emulsion, pickled beetroot, gin jelly  
Celeriac, pear and parsnip tartar, slow cooked hen's egg, lovage  
Rabbit, pistachio and leek terrine, date and fennel chutney, pickled radish  
Duck liver parfait, port jelly, brown butter crouton

## Mains

Roast Northolk turkey, all the trimmings  
Cornish hake, crab risotto, crab bon bon, sea herbs  
Braised short rib of beef, aged beef fat hash brown, piccolo parsnips, watercress emulsion, beef sauce  
Beetroot gnocchi, salt baked golden beetroot, blackberries, walnuts, goats cheese mousse  
Venison wellington, butternut squash, purple sprouting broccoli, venison jus (£5 supp)  
Belly of pork, smoked rib croquette, turnip puree, crushed turnip, chard, jus

## Desserts

Pear and chocolate Bakewell tart, pear jelly, almond brittle  
Christmas pudding parfait, brandy snaps, mulled wine jelly  
White chocolate delice, orange curd, orange jelly, burnt orange  
Vanilla panna cotta, spiced berries, merengue  
sticky toffee pudding, date puree, salted caramel, vanilla ice cream  
Local cheese board, 3 cheeses, celery, chutney, crackers (£3 supp)

