

DECEMBER DINNER MENU

Butternut squash soup, ricotta dumplings

Dorset crab tian, hot crab beignet, apple foam, celeriac and horseradish cream

Warm rabbit salad, carrot and Sauternes jelly, ham and baby carrots

Duck liver ballotine, fig, hazelnut and Frangelico reduction

Roast skate, cauliflower purée, balsamic shallots, pickled grapes

Quail poached in Madeira, cep dressing, puy lentils and chestnut



Loin of venison, pancetta, sweet potato, Brussels sprouts and blackcurrant sauce

Duck breast, prune and confit duck boulangère, walnut and bok choy

Fillet of beef, red wine braised shin of beef, horseradish mash, shallot marmalade and spinach

Halibut, roast garlic risotto, braised lettuce, artichokes and cep velouté

Sole, mushroom duxelle, celeriac crème, red wine shallots, mashed potato

Monk fish, parsnip purée, choucroute, French sausage and gnocchi



Hot chocolate fondant, Christmas pudding ice cream, walnut and pear

Apple parfait, hot apple and cinnamon beignets, blackberry compote and granola

Christmas pudding, Amaretto ice cream

Assiette of desserts

A palette of ice cream

A selection of 5 cheeses, Peacock crackers

Dates filled with Dovedale blue cheese, pancetta



Menu £45.00 per person