

## On Arrival

Chapel Down Grande Reserve 2018 Canapes For The Table

# STARTERS

BBQ Ox Cheek Doughnuts & Horseradish Snow

Lobster Bisque, Lobster Bon Bons & Wild Sea Herbs

### MAINS

Brined & Smoked Turkey Breast, Confit Leg Farce & Proper Turkey Gravy

Dry Aged Stokes Marsh Farm Beef Fillet, Ox Cheek Croquette & Truffle Jus

Charred Sprouts, Treacle Cured Carrots, Beef Fat Roast Potatoes & Braised Red Cabbage For The Table

#### CHEESE

Carne Mince Pies, Young Buck Blue Cheese, Poached Pear & Pickled Walnut ( £10 Supplement )

## DESSERTS

Sticky Toffee, Date & Cranberry Spiced Sticky Toffee & Rum Ice Cream

Bitter Chocolate & Salted Caramel Mousse, Clotted Cream Ice Cream & Pistachio

> Four Course Feast £110 Optional Wine Pairing £90

PLEASE NOTE A DISCRETONARY 10% SERVICE CHRGE WILL BE ADDED TO YOUR BILL PLEASE MENTION IF YOU WOULD LIKE THIS REMOVED PLEASE ASK TO SEE OUR FULL IST OF ALLERGENS AND INFORM US OF ANY DIETARY RECUIREMENTS, PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE FOLLOWING FRESH INGREDIENTS AND CANNOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GUITEN, FISH, EGGS, DARY, CELERY & SESAME