



A Victorian Festive Feast

Starters

Oxtail mince pies *with truffle and celeriac* 10

Twice baked bomber souffle *with plum and sour beets* 9

Poached oyster *with Champagne velouté and chive* 8

Roasted ham and stuffing *with Pistachio and cranberry* 7

Figgy pudding *with goat's cheese and hazelnut* 7

Mains

Nose to Tail suckling pig roasted with apples and sage 17

Pommes Anna, mulled wine braised cabbage, buttered leeks, and cider jus

Honey Glazed and Roasted Goose Breast 19

With a pancetta and mushroom pithivier, pickled red cabbage ketchup and sherry mustard sauce

Roscoff Onion Tart Tatin (ve) 16

Parsnip, chestnut mushroom, macadamia, black truffle, and Vin jaune sauce

Roasted Topside of Spiced Beef 19

Goose fat boulangère potato's, tempura oyster, samphire, and bordelaise sauce

Whole Roasted Seabass 18

Brown shrimp butter, seaweeds, potato a la grecque and caviar

Sides

Hasselback Potato *with buttermilk, black garlic and burnt butter* 4

Roasted Winter Squash *with caperberry, lemon, mustard curds, and whey* 5

Charred Romaine Heart *with sour cream, sumac, candied beetroot, and croutons* 4

Desserts

Winter Berry Baked Alaska 7

blackcurrant tarragon ice cream, Italian meringue and VSOP brandy

Gran Marnier Chocolate Yule Log 9

Salted 72% chocolate fudge cake, pistachio moss, and caramel popcorn crunch

Tonka Bean and Coffee Rice Pudding 8

Drunken prunes, golden ginger crunch, and espresso ice cream

Roasted `Apple and `Spiced Sultana Stuffing 8

Lemon curd, flapjacks, burnt sugar crumble and vanilla ice cream