

# *Christmas Day Tasting Menu*

Artisan breads and foie gras butter

*Wine pairing suggestion - Dinton Folly sparkling*

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Market mushroom and venison mince pie

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Wyfe of Bath Welsh rarebit toastie

*Wine pairing suggestion - Mira la Mar Manzanilla*

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Duck liver parfait in filo pastry, beetroot and clementine ash

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Mackerel Scotch egg with curried mayo

*Wine pairing suggestion - Cotes du Provence Rose 'Rock Angel' Ch D Esclans 2015*

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Butter poached halibut, champagne hollandaise, warm lobster salad

*Wine pairing suggestion - Chablis Premier Cru 'Vaillons' Domaine Dauvissat 2015*

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Aged Hereford fillet, white asparagus, pine nut and winter truffle granola, beef dripping pomme anna chip with an aged port jus

*Wine pairing suggestion - Finca Sophenia 'Synthesis' The Blend 2014*

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Yuzu filled profiterole, white Amedei chocolate glaze and yuzu gel

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Medjool date sticky toffee, mince pie ice cream and  
Pedro Ximénez caramel sauce

*Wine pairing suggestion - Foxdenton Christmas liqueur*

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Cheese selection (Montgomery family reserve and Burt's blue), with  
toasted nuts and water biscuits  
(at an £8 supplement)

Seven course menu at £95 per person, with wine pairing at a £50 supplement

Available from 12:00am to 6:00pm

Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team

All wines are subject to vintage variation

A discretionary gratuity of 10% will be added to the total bill - 20% VAT is included in all prices

Payment in full (non refundable), needed to reserve a table