

## FESTIVE SET MENU

*Served with a glass of Gusbourne Brut Reserve 2020 and Petit Fours*

Two dishes £42  
Three dishes £48

Steak tartare with lemon zest and Parmesan (316 kcal)  
Smoked duck carpaccio with spicy orange dressing and smoked pine nuts (533 kcal)  
Burrata with Seville orange and mānuka honey v (578 kcal)  
Portobello mushroom carpaccio with Dijon mustard and aged balsamic v (193 kcal)

Pan-fried sea bass with white wine, shallots and lemon crème (1525 kcal)  
Marinated baby chicken with lemon butter (530 kcal)  
Wild mushroom risotto with aged Parmesan and black truffle (1006 kcal)  
Gnocchi with San Marzano tomatoes and basil v (332 kcal)

## DESSERTS

**Apple crumble**  
with warm apple compote, crunchy vanilla crumble and mulled wine ice cream v (547 kcal)  
**Bailey's caramel bar**  
with aerated salted caramel and milk chocolate ice cream v (813 kcal)  
**Spiced mandarin mousse**  
with whipped yoghurt and shortbread biscuit v (367 kcal)

**Petit Fours**  
Traditional miniature mince pies v (180 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day. v Suitable for vegetarians.