



Seasonal Winter Menu

Starter

Smoked duck breast and blood orange salad with winter leaves and a pomegranate molasses dressing

Lightly curried parsnip soup with fresh mango chutney topping and naan bread dippers (V)

Saffron aioli with leek arancini and sautéed mussels

Baby beetroot, Oxford Blue cheese and Jerusalem artichoke salad with a parsley and hazelnut dressing

Mains

Breast of duck with a cranberry and orange chutney, sage infused fondant potato and red wine jus

Roast sirloin of beef with celeriac purée, mini roasties, braised chicory and beef gravy

Steamed fillet of brill with smoked sea salt fondant potato, red pepper purée and steamed kale

Purple sprouting and mascarpone frittata with leek boulangère potatoes and roasted tomato sauce (V)

Dessert

White chocolate and ginger cheesecake with rhubarb and ginger compote

Individual syrup sponge pudding with blood orange sauce and vanilla ice cream

Apple and blackberry tart with hazelnut crumble and vanilla crème anglaise

Mulled wine poached Williams pear with mini cinnamon choux buns and berry coulis

