

# Festive Menu

Available until 4.00pm daily

## Starter

Home cured salmon gravadlax with spiced onion & pear chutney  
Roast quince with Grand Marnier & tangerine compote, toasted walnuts  
Roasted Gressingham duck breast with spiced honeydew melon  
Pomegranate and balsamic sauce

## Main Course

Roasted halibut with Champagne sauce, fennel purée and tangerine  
Turkey and chestnut ballotine with black truffle Dauphinoise,  
crispy guanciale, cranberries and mulled wine jus  
Pumpkin and parmesan risotto with caramelised apple & spiced chestnuts

## Desserts

Panettone bread & butter pudding, Calvados ice cream  
Grand Marnier and tangerine crème brûlée  
Almond mince pies

**£50pp, three course menu**

