

## Festive Dinner Menus

### Starters

Hay Smoked Loch Duarte Salmon, Crab Mayonnaise, Caviar, Lemon, Spring Onion  
Ballantine of Pheasant, Duck Liver Parfait, Mulled Blackberries, Chestnut Crumb, Sorrel  
White Lake Farm Goat's Curd Cigar, Beetroot Salad, Charcoal Emulsion, Nasturtium Salad  
Ceviche of Cornish Mackerel, Smoked Roe Cream, Cucumber and Fennel Salad, Black Pepper

### Main Courses

Roast Loin of Venison, Thyme Creamed Potato, Spiced Pear, Caramelised Onion, Chard  
Creedy Carver Duck Supreme, Crispy Leg, Poached Plum, Candy Beetroot,  
Shaved Chocolate, Anise Jus  
Roast Halibut, Salt Cod, Mussel and Spring Onion Velouté, Curry Oil, Parsnip Purée and Crisp  
Lacock Farm Organic Pork Fillet, Apple and Sage Quinoa, Haggis Croquette, Sage Jus  
Sage and Apple Quinoa, Hay Baked Potato with Black Pepper Cream, Caramelised Onion

### Desserts

Mandarin and Ginger Cheesecake, Ginger Ice Cream, Sweet Pickled Ginger  
Valrhona Chocolate Tart, Spiced Blackberry Ice Cream, Spiced Blackberries  
Poached Pear, Anise Parfait, Anise Crumble  
Christmas Pudding Parfait, Blood Orange Gel, Pistachio Leaves

Tea, Coffee & Christmas Truffles

**£72.00 per person**

*Please note that a Discretionary Service Charge of 12.5% will be added to your bill*

All menus are restricted to one choice for all guests with alternatives available if dietary restrictions apply. Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please advise a member of the Events Team.