



christmas day 2018

vegetarian menu

christmas inspired cocktail on arrival

amuse bouche – chef's creation

to begin

insalata caprese, heirloom tomatoes, clevedon buffalo mozzarella, basil, balsamic reduction

to start

sous vide butternut squash and rosemary terrine, chestnut and parmesan

to savour

vegetable puff pastry wellington, creamy mash, roasted vegetables

to finish

traditional christmas steamed pudding, orange glaze, drunken fruits

chocolate truffle

