



Christmas Menu 2021

3 Courses £35 per person

Collection from Kirklevington only

23.12.2021 from 4PM to 7PM

24.12.2021 from 11AM to 2.30PM

Antipasti

36-hour orange and lime cured salmon crepes with dill horseradish cream and pickled cucumber.

Ham hock pistachio terrine wrapped in Parma ham, served with mustard aioli, pickled celeriac & croutons.

Stuffed aubergine with soft aubergine heart, concasse tomatoes & cumin, served with basil pesto. (V)

Main course

Braised pork cheeks with roasted chestnuts, served with leek & potato gratin.

White lasagna with handmade fresh egg pasta, wild mushrooms and truffle béchamel sauce, topped with parmesan crumb & fior di latte cheese. (V)

Dessert

Poached pear in Moscatel wine, stuffed with vanilla mascarpone cream & coated with salted almonds, served with a Moscatel reduction.

Coconut & kaffir lime pannacotta, served with dulce de leche, topped with an amaretto crumb. (V)

* (V) = Vegetarian

For allergies and intolerances, please make sure to inform us when placing your order.