

Festive Menu 2026

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Coconut sugar cured venison loin, bullace plum jam,
beetroots, juniper tea

Gin and crab apple cured chalk stream trout, crab apple and
kohlrabi gazpacho, cauliflowers

Confit j artichokes, lacto fermented turnip, brussels sprouts
leaves, pickled shallots, watercress oil

Turkey roulade, chestnut and truffle stuffing, parsnip custard
and crisps, kallettes, cranberry gel

Hake with pine kernels, cranberry and sage stuffing, potato
and brussels sprouts hash, bergamot and thyme dressing

Caramelised squash and beetroot wellington, beetroot
mousse, hen of the woods, pickled radishes

White chocolate and candy cane mousse, white chocolate
snow, cranberry compote

Peached mulled wine pear, gingerbread crumble,
dark chocolate sauce

Dark chocolate parfait, chestnut puree, pumpkin seed praline

*This is a set menu where all guests will be served the same starter, main
course, and dessert. Dietary requirements will be catered for separately.*