

FESTIVE EVENING MENU ALLERGEN CHART

DISHES	CELERY	GLUTEN	CRUSTACEA	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARDS	NUTS	PEANUTS	SESAME	SOYA	SULPHITES
<b>TO START</b>														
Roast Parsnip & Chestnut Soup	●						●							
Marinated Wood Roast Beetroot							●			●		●	●	●
Wild Game & Smoked Bacon Terrine	●	●		●			●							●
Roast Duck Scrumpet		●		●								●		
Pine-Cured Chalk Stream Trout			●	●	●				●					
<b>TO FOLLOW</b>														
Roast Breast of Guinea Fowl		●							●					
Fillet of Halibut				●	●		●	●	●					
Blythbourough Farm Pork Fillet	●						●							
Venison Haunch	●						●							
Jerusalem Artichoke, Spinach & Cheese Pithivier		●					●			● Pine Nuts				
<b>STEAKS</b>														
8oz Rump Cap							●		●					●
6oz Fillet Medallions							●		●					●
Boston Chop							●		●					●

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<b>SIDES</b>														
Caesar Salad		●		●	●		●		●					
Triple Cooked Chips														
Miso Glazed Hispi Cabbage							●						●	
<b>TO FINISH</b>														
Warm Christmas Pudding Tart		●		●			●			●	●			
Pear Poached in Sweet Wine & Spices														
Valrhona Chocolate Cake				●			●							
Tonka Bean Panna Cotta		●					●			●				
Cheese Plate		●					●			●				