

## **STARTERS**

Confit Chicken Thigh

Hazelnut Dressing, Chicken Butter, Toasted Brioche, Pickled Mushrooms

Salted Cod Arancini @

Dill Mayonnaise, Jalapeno Relish

Celeriac Velouté 🚾

Chestnut Dressing, Warm Focaccia

Pork Pithivier

Burnt Apple Purée, Prune & Trotter Sauce

Baron Bigot Rarebit VE

Sourdough Muffin, Fresh Truffle

Fish Soup @

Garlic Croutes, Harissa rouille, Gruyère Cheese

## **MAINS**

Turkey Ballotine @

Sage & Onion Stuffing, Pigs in Blankets, Chicken & Tarragon Sauce, Red Currant Jelly

Potato & Thyme Pie V

Pomme Purée, Honey Parsnip, Truffle Sauce, Red Currant Jelly

Chestnut Mushroom & Parmesan Risotto V

Crispy Sage

Smoked Haddock Fishcake GP

Warm Tartare Sauce

Short Rib Bourguignon

Wild Mushrooms, Baby Onions, Pomme Purée

Roasted Hake

Dashi Sauce, Crispy Bacon, Braised Peas

## SIDES

Creamed Sprouts & Bacon Cream

**Duck Fat Roast Potatoes** 

Rosemary Salt

Honey Roasted Parsnips & Heritage Carrots

Truffle Cheese Fries

Parmesan & Crispy Onions

Pomme Purée

Truffle Butter

Cheddar & Ale Stovies

## **DESSERTS**

Black Sheep Fig Cake

Fig leaf, Custard, Granola

Caramelised Rice Pudding @

Winter Berry Jam, Florentine Snap

Tiramisu

70% Cocoa

Panettone Pudding

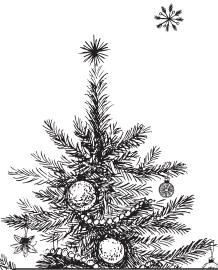
Spiced Custard, Vanilla Ice Cream

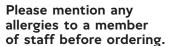
**Black Sheep Christmas Pudding** 

Brandy Sauce









- G Gluten Free
- Vegetarian
- Vegan

