

2026



Festive Menu 2026

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.

