chirstmas party menu

starters
Wye valley oak smoked salmon with saffron aïoli and pickled shallots
Cotswold game terrine with fig chutney and brioche
Roasted parsnip soup with curry oil and crème fraîche (V)
Wild mushroom arancini with Oxford Blue cheese mayo and rocket (V)

main courses
Roasted Norfolk bronze turkey parcel with sage and cranberry stuffing
Cornish lemon sole with mussel broth and a braised fennel fricassee
24 hour braised Shorthorn beef with parsnip purée, rösti potato and black kale
Butternut squash tart with fromage blanc and sautéed mushrooms (V)

desserts
Christmas pudding with kirsch cherry compote and rum sauce
Bitter chocolate nemesis with raspberries and toasted pistachios
Soya milk panna cotta with brown sugar roasted bananas
Selection of British cheeses with oat biscuits

Freshly brewed coffee, tea, fruit infusions & mince pies