



FESTIVE MENU

Amuse Bouche

Roast candy beets, fresh curds in hay ash & verjuice

~~

Poached Scottish Langoustine

Monkfish, curly kale & pastrami

~~

Butternut Squash Velouté

Pickled squash, toasted seeds & Beenleigh Blue

~~

Roast Goose

Potatoes in goose fat, sprouts, bread sauce & stuffing

~~

Christmas Pudding

Brandy sauce

~

Mrs Beeton's Mincemeat Pie

Buttered rum

£60

Tasting wines are available at £42 per person



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VEGETARIAN FESTIVE MENU

Amuse Bouche

Roast candy beets, goat milk yoghurt & verjuice

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Chargrilled Purple Sprouting Broccoli

Fresh curds in hay ash, malt loaf, garlic, parsley & birch powder

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Mushroom Consommé

Turnip & English Truffle

~~

Pumpkin Pie

Beenleigh Blue cheese & curly kale

~~

Christmas Pudding

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