THE STABLES

FESTIVE SET MENU

3 courses: £64

TO START

Severn & Wye smoked salmon terrine
Horseradish crème fraîche, pickled cucumber, dill, rye crisp

Duck liver parfait
Spiced brioche, golden raisin chutney, Madeira jelly

Native lobster bisque
Cognac, lobster raviolo, chive oil

Seasonal mushroom & chestnut pâté (VG)
Fermented blackberries, toasted focaccia

MAIN COURSE

Norfolk bronze turkey breast & leg
Chestnut & apricot stuffing, fondant potato, glazed heritage carrot,
Brussels sprouts, pigs in blankets, cranberry, roasting jus

41-day aged British sirloin of beef
Braised oxtail, potato purée, buttered Savoy cabbage, glazed shallot, truffle jus

Pan-seared Cornish monkfish
Cornish mussel mouclade, braised fennel, charred leek, sea herbs

Salt-baked celeriac, pumpkin & chestnuts (VG)
Winter greens, glazed roots, cranberry & port jus

DESSERTS

Stables figgy pudding
XO brandy sauce, Cognac butter

Chocolate & pear mousse pot
Poached pear, tonka Chantilly (V)

Date and pecan sticky toffee pudding
Butterscotch sauce, vanilla ice cream (V) (VG available)

British cheese selection (V)
Quince paste, artisan crackers, spiced chutney

TO FINISH

Tea & coffee ✶ Festive petit fours

VG = Vegan · V = Vegetarian