

Festive Feasting

To Start

Roast chestnut soup
with cider apples & fresh bread

Treacle cured loch duart salmon

with lemongrass ice cream, pickled cucumber, ginger

Pork, marinated prune & pistachio pressing

with piccalilli, mustard puree, garlic and herb brioche.

Roasted squash, kohlrabi & jerusalem artichoke salad

with balsamic red onions, pumpkin-seed and spiced maple dressing

Main

Ballotine of free-range turkey

with confit potato fondant, sage & onion stuffing, pigs in blanket, cranberries & confit carrots

Slow cooked belly of Wiltshire pork

with creamed scallion mash, spiced red cabbage & smoked apple compote

Pan fried fillet of hake

with lentil stew, celery, carrots, roasted garlic, seasonal greens & Burleigh garden herbs

Liquorice braised ox cheek

with truffled mash potato, baby bunched carrots, Forestier sauce

Cavelo nero polenta

with aubergine caponata, roasted carrots, burnt roscoff onion & sauce Jaqueline

Dessert

Duo of dark chocolate

with genoise gateaux, bitter chocolate mousse, caramelised apple & burleigh honeycomb

Lemon & thyme treacle tart

with cranberry compote, mince pie ice cream, ginger bread crumb

Traditional Christmas pudding with brandy sauce

Plate of English cheeses (£4 supplement)

with grapes, celery, quince jelly and wafers

Selection of homemade ice creams & sorbets

Food Allergies & Intolerances

*To the best of our knowledge no genetically modified ingredients are used in this menu.
If you have allergies or intolerances, please inform us at the time of ordering.*