

*Christmas Eve 2012*

*5 Course Menu*

Cream of leeks  
*cheese on toast*

\*\*\*

Seared hand dived scallops  
*Pork belly, celeriac, apple*

*or*

Smoked rabbit, duck and foie gras terrine  
*rum and raisin puree, quince crumble*

*or*

Salad of artichoke, salsify, potato and black truffle  
*salsify, potato and black truffle*

---

Braised haunch of venison

*dauphinoise puree, home-made pancetta, onions, mushrooms*

*or*

Bacon crusted fillet of turbot

*leeks, Jerusalem artichoke, grey chanterelles*

*or*

Open lasagne

*of butternut squash, spinach, wild mushroom, parmesan velouté*

---

Chilled mulled wine 'cappuccino'

---

Tasting of bitter chocolate

*passion fruit*

Tasting Menu £40

Accompanying Wines £30

Selection of British cheeses with breads and pickle £10

*A discretionary 12 per cent service charge will be added to your bill all of which goes to the people serving you*