FESTIVE MENU

Three courses 45

Starters to Share

Estate breads, salted butter

Raw Brussels sprouts, green herb dressing, spelt & ale crackers (VE)

Estate apple gin cured trout, horseradish, dill

Main

Babel braised British White beef, pickled walnuts

or

January King cabbage stuffed with estate mushrooms, hazelnut & onion (VE)

Sides to Share

Sprout tops, pumpkin seed, jalapeno

Fingerling potatoes, honey, thyme

Roasted parsnip, black garlic, Fosse Way fleece

Cyder braised red cabbage

Cheese

A selection of somerset cheeses to share,
seeded rye bread, grape chutney *+5pp supplement*

Dessert

Bitterlekker poached mandarin, meringue nest, frosted rosemary

or

Poached pear, hazelnut butter, cyder sorbet (VE)

Mince pies, rosemary caramel truffles *+5pp supplement*

Please ask your host for allergen information.Recommended daily calorie intakefor adults: 2000kcal per day.
A 12.5% discretionary service charge will be added to your bill