

CHRISTMAS EVE MENU

Available 12.30pm to 2.30pm - Pre-paid reservations required

We offer vegetarian, pescatarian and vegan menus to cater for all our guest's requirements

ON ARRIVAL

Glass of Henners English sparkling wine with citrus-marinated olives, lomo, paletta & salchichon.

AMUSE BOUCHE

TO START

Breast of Northop wood pigeon with pan-fried foie gras, preserved Victoria plums in Cognac, hazelnut crumb & port wine jus.

Seered King scallop with Southport smoked pork, Granny Smith apple, Yuzu gel, Romanesco cous cous & Butcher's Wife black pudding.

Natural smoked haddock baked in a crust of brown shrimp, parsley & thyme served with whole grain mustard sauce, wilted leeks & keta caviar.

(V) Twice baked soufflé of wild mushrooms & chestnuts, with thyme & spinach in a cider & parsley sauce.

INTERMEDIATE

Pan roast cod loin with cucumber & Filey crab sauce on a bed of crushed black olive & thyme potatoes.

MAIN

Mr Ward's loin of Red Deer venison, with chanterelles & black truffle, cavolo nero, parsnip pureé and pink peppercorn & damson jus.

Roast breast of Rhug Estate pheasant with confit leg feuille de bric with trompettes, cavolo nero, Pommes Anna, butternut squash pureé, quince jelly & game sauce.

Fresh market fish of the day.

(V) Pithivier of Savoy cabbage, walnuts, wild mushrooms & butternut squash served with balsamic roast beetroot puree, roast parsnips & black truffle butter sauce.

DESSERT

Trio of signature Art School desserts or cheeses from our British selection served with quince, truffle-scented, "Two Cathedrals honey" & seasonal fruit.

£69 per person inc. Champagne, charcuterie & Intermediate course

