

# The Garden Room

## Sourdough bread with cultured butter



### Torched Mackerel

Tamarind Cured Mackerel, Crispy Coriander Cakes, Tamarind Gel & Carrot Salad

### Salmon

Warm cured pave of Loch Duart salmon, caviar beurre blanc, cucumber noodles  
(Supplement £2.50)

### Ham Hock


Ham hock, prune & pistachio terrine, Greenway pickles, toasted sourdough

### Duck

Duck liver parfait, apple chutney, Home-made brioche

### Parsnip and Apple

Curried parsnip and apple soup, veggie bhajis, yoghurt



### Turkey

Poached turkey ballotine, chestnut stuffing, port and cranberry sauce

### Beef

Slow cooked blade of Hereford beef, truffle mash, roasted roots, red wine sauce

### Hake


Pan fried Cornish hake, chorizo, squid, Choucroute, soy poultry jus

### Pumpkin

Crown prince pumpkin and sage ravioli, brown butter and curly kale

### Pork Three Ways

Slow Cooked Pork belly, Pork Fat Rosti, Pork Fillet Wrapped in Pancetta, Black Pudding Tortellini, Curly Kale, Celeriac Puree & Pork Jus  
(Supplement £5)



### Cheese

A plated selection of British and Continental cheeses  
(Supplement £2.50)

### Christmas Pudding

Christmas pudding parfait, brandy sauce, vanilla ice cream

### Sticky Toffee

Warm sticky toffee pudding, toffee sauce, Tonka bean ice cream

### Chocolate

Hot chocolate tart, oranges, orange sauce

### Blackberries

Blackberry Mousse, Pear & Sultana Straddle, Caramelised Pear & Frozen Yoghurt



**Two Course £37.50 per person | Three Course £45.00 per person | Coffee & Mince Pies £4.75 per person**

Please note a discretionary service charge of 10% will be added to the bill