

D A M S O N

APPETISER

French onion soup, cauliflower & parmesan foam served with malt loaf

STARTERS

Crisp quail eggs, Jerusalem artichoke puree, pickled wild mushrooms & capers

Pan fried scallops, curried cauliflower purée, caramelised cauliflower,
pickled golden raisins, pork belly

Ham hock & foie gras ballotine, beetroot & apple chutney, orange brioche

MAIN COURSES

Pan fried fillet of brill, cauliflower purée, caramelised cauliflower, sage gnocchi,
grenobloise sauce, toasted grains

Grilled cod loin, truffle puy lentils, savoy cabbage, parmentier potatoes, scorched onion

Roast breast of pheasant, celeriac purée, dauphinoise potatoes, braised sprouts, baby onions & smoked
pancetta, Madeira sauce

Slow cooked ox cheek in red wine, creamed potatoes, cavolo nero, button mushrooms, smoked
pancetta & silverskin onions

D A M S O N

VEGETARIAN

STARTERS

Pumpkin tortellini, chestnuts, pine nut veloute

Salad of honey, white wine & rosemary poached pear, Jerusalem artichoke & walnuts

Crisp quail eggs, Jerusalem artichoke purée, pickled wild mushrooms & capers

MAIN COURSES

Sage gnocchi, cauliflower purée, caramelised cauliflower, slow cooked egg

Clay & juniper baked celeriac, roasted beetroot, beetroot purée & crisps,
potato galette, celeriac purée

Onion squash & sage ravioli, seasonal wild mushrooms, Chinese artichokes, pine nut &
chilli beurre noisette

D A M S O N

DESSERTS

Vanilla cheesecake, cinnamon doughnuts, mulled cider poached pear

Christmas pudding, crème anglaise, brandy butter

Chocolate & salted caramel pavé

A selection of English & French cheese from the cheeseboard, served with seasonal chutney

£39.95 per head