



## December Tasting Menu

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### Amuse Bouche

Game consommé, chestnut, turnip,  
liver parfait on toast

Tempura plaice, cauliflower,  
ginger & seaweed sauce

Partridge, smoked ham, duck liver,  
walnut, cep

Lightly spiced monkfish, brandade croquette, pumpkin,  
spinach, mussels, curry sauce

Haddon estate venison, chervil root,  
cabbage, sweet potato dauphine,  
smoked chocolate sauce

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A selection of three cheese's peacock crackers  
*(As an additional course £8.00 supplement)*

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### Pre-Dessert

Chilled rhubarb rice pudding, lychee,  
sake & coconut sorbet

Christmas pudding souffle, brandy sauce,  
burnt butter ice cream

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£75.00 per person

*The tasting menu is only available for the entire table;  
unfortunately, substitute dishes are not possible*

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## Wine Pairing

Fleurie

Coopers Creek

Sauternes

Gewürztraminer

Barbaresco

Colheita 2005  
*£4.30 supplement*

Château Jolys

Pedro Ximénez

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*£55.00 wine pairing per person*

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*Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas,  
lemon or mint infusion with petit fours £5.90*

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