

# Boxing Day Igloo



## **To start**

Torched smoked mackerel, preserved lemon, mixed leaves

Mushroom & potato risotto, soft poached egg, mushroom velouté (v)

Smoked duck breast, carrot puree

## **The main event**

Maple glazed venison, colcannon, star anise & orange glazed carrots

Soy glazed celeriac, hazelnut crumb, tenderstem broccoli, celeriac puree (v,v+)

Roasted loin of cod, winter vegetable ratatouille, kalettes

## **To finish**

Apple tart tatin with salted caramel, vanilla ice cream

Clementine & dark chocolate délice, Grand Marnier

Selection of local cheese, spiced cranberry chutney, crackers, grapes, celery

90 per person including a glass of Taittinger or non-alcoholic cocktail on arrival

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%