

Boxing Day Igloo



To start

Smoked mackerel pâté, toasted Hobbs House sourdough, capers

Wild mushroom gnudi, hazelnuts, sautéed sprouts

Pheasant terrine, poached egg, hollandaise sauce

The main event

Maple glazed venison, fondant potato, star anise & orange glazed carrot

Herb-crusted loin of cod, seaweed butter sauce, puy lentils, baby squid

Pearl barley risotto, fried piccolo parsnips, pickled red cabbage

To finish

Baked cheesecake, spiced brandy-soaked prunes

Isola Bianca poached pear, pecan nut tuille, salted caramel ice cream

Selection of local cheese, apple & vanilla chutney, crackers, frozen grapes, celery

75 per person

Including a glass of Champagne Taittinger

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

If you have an allergy or dietary requirements please see a member of the team.

Please note there is a discretionary service charge of 12.5%