



# Festive

## MENU

**Three Courses - £45pp**

*Gruyere Gougeres  
Rustic Sourdough and Salted French Butter*



## STARTERS

**Sweet Potato, Coconut & Pickled Ginger Soup**  
*Coriander & hazelnut pesto (VG)*

**Smoked Salmon**  
*Apple Jelly, horseradish cream, pumpernickel crumbs*

**Ham Hock & Pistachio Terrine**  
*Mustard mayo, cornichon, membrillo, pea shoots*



## MAINS

**Crispy Skinned Hake Fillet**  
*potato purée, ratatouille, lobster cream*

**Roast British Turkey**  
*Caramelised onion stuffing, pigs in blankets, roast potato, peas, carrots,  
tenderstem broccoli, gravy, cranberry sauce*

**28-Day Dry Aged Beef Fillet**  
*Confit potato terrine, oyster mushrooms, bourguignon sauce (£10 supplement  
per person)*

**Roast Parsnip, Porcini & Pearl Barley  
Wellington**  
*Peas, carrots & tenderstem broccoli (VG)*



## DESSERTS

**Black Forest Gateau**  
*Amarena cherries*

**Christmas Pudding**  
*Brandy custard (VG)*

**British Cheese Selection**  
*Damsel biscuits, membrillo (£10 supplement per  
person)*



*Mince Pies*

**3**

**SOUTH PLACE**

