

The MENU

STARTER

Honey roast ham hock terrine, crispy quail egg, mustard mayo, sprout leaves

Provençal vegetable terrine, aged balsamic dressing, black olive crumb, basil crisp (v)

MAIN

Charred pork loin, crispy pig cheek, applesauce, roasted sweet potato

Roasted cauliflower steak, cauliflower puree, caramelised chickpeas, crispy kale, spiced harissa dressing (v)

DESSERT

White chocolate parfait, mulled wine plums, honey wafer (v)

Please note that this is not a choice menu. Guests will be served either the meat or vegetarian menu.

If you have any dietary requirements, including vegetarian, vegan, or allergy-related needs, please let us know. If we do not receive any dietary information from you, the meat menu will be served as outlined.

Dietary requirements must be submitted by Friday 22 January 2027.



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