



Served on the evening of 24<sup>th</sup> November

THE FOYER & READING ROOM

AMUSE BOUCHE

Turkey soup

STARTERS

Dorset crab salad, radish, basil, apple

Foie gras terrine, tangerine, basil, hazelnut (£10 supplement)

Roasted Heritage beetroot, goats cheese, walnuts, watercress

Cep & chestnut tortelloni, wild mushroom consommé, tarragon

MAIN COURSES

Roast turkey, stuffing, glazed chestnut, pumpkin

Beef fillet, potato terrine, onion, bone marrow, watercress, truffle (£10 supplement)

Pumpkin & goats cheese wellington, wild mushrooms, kohlrabi

Seared halibut with courgette, Jerusalem artichoke, nasturtium butter sauce

For the table:

Brussels sprouts with lardons, roast potatoes, parsnips, carrots, sautéed garden vegetables

DESSERTS

Pumpkin pie, toasted pecan ice cream

Apple tatin, caramel ice cream

Chocolate tart, vanilla ice cream

*£95 per person*

*A discretionary 12.5% service charge will be added to your final account.*