

..... **EVENT MENU**

MICHAEL BUBLÉ - A TRIBUTE

TWO COURSES INCLUDED, UPGRADE TO THREE FOR A £10 SUPPLEMENT

APPETIZERS

Duck Liver Parfait

Miso Apple Puree, Toasted Brioche, Dukkah, Apple & Grape
Chutney, Spiced Duck Fat Butter (GFA) (N)

Citrus Cured Salmon

Mulled Wine Compressed Beetroot, Passionfruit Buttermilk
Dressing, Crispy Kale, Pickled Cucumber, Fennel & Beetroot
Cracker (GFA) (DFA)

Roasted Celeriac Soup

Sultana & Pomegrante Dressing, Truffle Oil (V) (VGA) (GF)

MAIN DISHES

Turkey & Bacon Roulade

Creamed Celeriac & Bacon, Mushroom Puree, Crispy
Cavolo Nero, Pickled Girolles, Cranberry Jus (GF)

Treacle Glazed Rump Of Beef

Herb Emulsion, Potato Gratin, Beef Fat Carrot,
Bordelaise Sauce (GF)

Pan Roasted Cod

Buttered Leeks, Fennel Velouté, Caramelised
Celeriac Puree, Herb Oil, Jerusalem Artichoke Crisp

Mushroom & Leek Pithivier

Pickled Girolles, Confit Potato Fondant, Celeriac
Caramel Jus, Cavolo Nero (VG)

DESSERTS

Sticky Toffee Pudding

House Fudge, Toffee Sauce, Vanilla Ice Cream

Selection Of 3 British Cheeses

Quince Gel, Grapes, Cilli & Tomato Chutney &
Artisan Crackers

Dark Chocolate Brioche Bread & Butter Pudding

Pedro Ximenez Raisins, Cointreau Creme Anglaise (V)

CHOOSE YOUR SIDES

Koffman Triple Cooked Chips 5.00 | add Truffle & Parmesan 3.00 (GF)(DF)

Jersey Royal Potatoes | Romesco Sauce, Aioli 8.00 (GF)(N)(DFA)

House Caesar Salad 6.00 (GFA)

Chargrilled Hispi Cabbage | Nduja Butter Sauce, Sour Cream, Confit Garlic 6.00 (GF)

(V) - Vegetarian | (VG) - Vegan | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.

A discretionary 10% service charge will be added to your bill.