



Festive table d'hôte dinner menu

2 course menu **£32.50**

3 course menu **£38.50**



Starters

Seasonal soup of the day with beignets.

Risotto of cep mushroom with its own velouté and parmesan crackling.

Pressing of sea fish and home smoked mackerel, horseradish and watercress.



Main

Panfried potato gnocchi with butternut, parmesan and sage.

Butter poached Somerset pheasant, caramelised onion purée and dauphinoise potato.

Organic Var salmon with kale, trompette mushrooms and red wine butter.



Puddings

The Queensberry Christmas pudding with brandy anglaise.

Banana tart tatin, valrhona dark chocolate ice cream.

Bourbon vanilla panna cotta, with poached figs and cassis.



Additional courses and Side dishes

Amuse Bouche

Jerusalem artichoke velouté	£3.50
Spiced Mackerel with pickled vegetables	£5.00

Vegetables

Roast ironbark squash with parmesan and aged balsamic	£4.00
Rosemary and garlic roast roseval potatoes	£4.00

Intermediate

Raspberry sorbet finished with pink Champagne	£4.00
Cannelloni of Scottish King scallop, Caviar cream	£12.25



Freshly brewed coffee and leaf tea with Christmas rum truffles and mince pies	£4.75
---	--------------

This menu is available from 1st – 23rd December, parties of eight or more guests are asked to pre-order in advance or select a set menu with one dish per course to be served to the entire party. For larger parties of twenty or more, please contact the events team to discuss the individual requirements for your event.

Please note that we add 10% gratuity to every bill. 100% of tips are shared with the team