

Murder by the Mistletoe Menu

WEDNESDAY 3RD DECEMBER 2025

STARTERS

Jerusalem Artichoke Soup C, G, E, M, Mu, Su, V

Served with warm truffle gougères

Duck & Pistachio Galantine E, G, M, TN, Su

Crushed pistachio, sour cherry, juniper, and toasted brioche

MAIN COURSES

Roast Turkey Dinner C, G, M, Su

Crisp roasted potatoes, sage and onion stuffing, Brussels sprouts, and a rich pan gravy

Roasted Hake F, M, Se, So

Spiced parsnip, creamed leeks, and aromatic miso broth

Chicory & Shallot Tart G, Su, V

Caramelised chicory and shallot in a crisp pastry tart, wilted spinach, Cabernet vinegar sauce

DESSERTS

Christmas Pudding M, Su

Traditional steamed pudding with brandy cream

Valrhona Chocolate Crèmeux E, M, TN, Su, V

Toasted hazelnuts and a hint of Frangelico

Allergens/Dietaries Key: C - Celery, G - Gluten, Cr - Crustaceans, E - Eggs, F - Fish, L - Lupin, M - Milk, Mo - Molluscs, Mu - Mustard, TN - Tree Nuts, P - Peanuts, Se - Sesame, So - Soya, Su - Sulphites, V - Vegetarian, VG - Vegan