

DECEMBER MENU

twice baked Lancashire Bomb soufflé, Welsh black truffle

Cornish fish and scallop bourride

Middle White pork rillettes with roasted shallots

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fillet of beef, pommes Anna and fried quail's egg

hake with brown butter and shrimps

squash and potato gnocchi, goat's curd and sage

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Muscat crème caramel with Agen prune

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Walnut Tree steamed Christmas pudding, cognac sauce

Orange and almond cake, mascarpone and grapefruit