

EST. 1999
Hush

Festive Menu

75

Tortano Sourdough Bread & Pitted Harlequin Olives

Ragstone Goat's Cheese,
William Pear & Rosemary Puff

Chicken Liver Parfait,
Seasonal Spiced Chutney, Toasted Brioche

H.Forman & Sons' Oak Smoked Salmon,
Baby Capers, Shallots, Sourdough (DF)

Five Bird Roast,
*Sage Stuffing, Creamed Sprouts, Pigs in Blankets,
Champagne & Wild Mushroom Gravy, Bread Sauce (N)*

Roast Fillet of Halibut,
Truffled Baby Artichokes, Steamed Spinach, Saffron & Chervil Sauce (GF)

Brie & Cranberry Wellington,
Sautéed Wild Mushrooms & Cranberry Sauce

Wild Mushroom & Chestnut Polenta,
Champagne & Wild Mushroom Gravy (GF)

All served with Honey Roasted Root Vegetables & Chateau Potatoes (GF)

Christmas Pudding
with Brandy Cream

Mayfair Trifle
with Fresh Berries

Vegan Chocolate Fondant (DF)

Fresh Mint Tea or Coffee

Selection of Festive Petit Fours