

CHRISTMAS SET MENU DINNER

by Executive Chef, Hamish Neale

Baked artisan breads
Signature Butters, Extra Virgin Olive Oil, Balsamic Vinegar

Pork and Venison Terrine
Pistachio, Pear Relish, Cornichons, Pancetta Crisp, Crostini

Black plum
Sloe Gin Sorbet

Grilled Beef Fillet
Crayfish Tail, Celeriac Puree, Potato Galette,
Brocolini, Béarnaise

Triple layer Whitakers Chocolate Tart
Chocolate Soil, Vanilla Mascarpone and Cherries



Please notify our staff of any dietary restrictions or requirements