

## **Festive Menus 2025**

## Dining Room, Festive Menu, £140.00 per person

Festive canapés and a glass of Bollinger Special Cuvée

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## Amuse bouche

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Spiced duck liver, port braised fig, yoghurt, pistachio and brioche
Westcomb ricotta stuffed dumpling, sweet chestnut cream and winter truffle
Acquerello risotto, wild mushroom, aged Comte and pickled walnut

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Roast Norfolk Farm bronze turkey, traditional garnishes and cranberry sauce Poached Cornish halibut, celeriac, apple, truffle and Champagne sauce Rhug Estate fallow deer, haunch pot pie, turnip and damson

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Goring Christmas pudding, candied orange, brandy cream Single estate chocolate Baba, coffee cream and clementine

Poached pear "Belle Helen" caramel and chocolate Cremeux

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Coffee, mince pies and Goring chocolates
Selection British cheeses from the trolley, chutney and crackers (£22 supplement)



Prices include VAT. An optional 15% service charge will be added to your bill