



## FESTIVE MENU 2026

### £160 PER PERSON

Please select one of the following starters for your whole party

Cornish Seabass Ceviche  
*Clementine, Fennel, Yuzu and Crisp Potato*

Gin Cured BBQ Trout  
*Cucumber, Seaweed, Caviar and Crème Fraîche*

Pan Fried Spiced Duck Liver  
*Port Braised Fig, Yoghurt and Pistachio Brioche*

Wild Mushroom Risotto  
*Roast Cep, Aged Comté and Slow Cooked Clarence Court Egg*

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Please select one of the following main courses for your whole party

Roast Norfolk Farm Turkey  
*Traditional Garnish and Cranberry Sauce*

The Goring Beef Wellington  
*Braised Short Rib, King Oyster and Horseradish*

Poached Cornish Halibut "Grenobloise"  
*Sea Herbs and Caviar Sauce*

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Please select one of the following desserts for your whole party

Goring Christmas Pudding  
*Brandy Cream, Vanilla Ice Cream*

Hot Single Estate Chocolate Fondant  
*Malted Ice Cream*

Clementine Clotted Cream Parfait  
*Yoghurt and Bee Pollen*

#### Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: Included



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