



# FESTIVE SET MENU

BIGBEN

£70.00 per guest

Served with a choice of tea or coffee and mini mince pies

## FOR THE TABLE

Fried stuffed goat's cheese olives (v) or

Oxford blue and rosemary gougères (v)

## STARTERS

# Spiced parsnip soup

Pumpkin seeds and onion toast

### Choux bun

Rosemary goats' cheese, beetroot and nasturtium salad

### Smoked salmon pâté

Wholemeal toast, dill and cucumber salad

### Ham hock

Black pudding pithivier, apple and cinnamon chutney

## MAINS

# Wild mushroom and chestnut 'en croute'

Celeriac, hispi cabbage, XO brandy sauce

### Turkey ballotine

Parsnip cream, sprouts, herb potatoes, honey roast parsnips

### Pressed lamb shoulder

Rosemary sauce, roast root vegetables, carrot puree

#### Cornish cod

Morecambe Bay prawns, cider butter sauce, dill pickled apple

### DESSERTS

Christmas pudding Calvados sauce

Sussex Slipcote cheesecake

Kentish cider, muscovado rubble

Lemon meringue tart

Selection of ice cream and sorbets

#### Cheese plate

Three cheeses served with crackers and quince jelly

(v) Vegetarian (ve) Vegan

Prices are exclusive of VAT at the prevailing rates.

A discretionary 12.5% service charge will be added to your bill.

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain. Adults need around 2,000 kcal a day.