



Piano Supper Menu

Starters

Celeriac soup topped with toasted seeds, hazelnuts and truffle oil (Ve + GF)

Smoked ham, potato and kale chowder (GF)

Crispy pork belly with an apple hot sauce and apple salad (GF)

Beetroot and orange carpaccio (Ve + GF)

Mains

Venison loin served with game chips, braised Brussel sprouts, roasted carrots, celeriac puree and blackberry port sauce (GF)

Turkey breast served with goose fat roast potatoes, roasted carrots, braised Brussel sprouts, tender stem broccoli, sausage meat stuffing, pigs in blankets and a turkey gravy

Crusted spiced fillet of salmon on a bed of winter vegetable ratatouille and a lemon bierre blanc (GF)

Parsnip gnocchi served with toasted walnuts, butternut squash and kale (Ve)

Roasted Pear and blue cheese on a savoury biscuit with an elderflower dressed salad

Desserts

Cheeseboard (GF) – Smoked Applewood cheddar, somerset brie and vale of Camelot blue cheese served with chutneys and savoury biscuits (£2 supplement)

Blackforest fool – Layers of chocolate sponge, Chantilly cream, cherry gel and kirsch soaked cherries

Chocolate orange fondant served with chocolate orange sauce and Chantilly cream

Sticky brandy and apple pudding with Christmas pudding ice cream

Two courses £37.50pp Three courses £42.50pp