

EST. 1999  
**Hush**

***Festive Menu***

*Available from Monday 19th November 2018*

75

Tortano Sourdough Bread & Pitted Harlequin Olives

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Ragstone Goat's Cheese,  
*William Pear & Rosemary Puff*

Chicken Liver Parfait,  
*Seasonal Spiced Chutney, Toasted Brioche*

H.Forman's Oak Smoked Salmon,  
*Baby Capers, Shallots, Sourdough*

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Five Bird Roast,  
*Sage Stuffing, Creamed Sprouts, Pigs in Blankets,  
Champagne & Wild Mushroom Gravy, Bread Sauce*

Roast Fillet of Halibut,  
*Truffled Baby Artichokes, Steamed Spinach, Saffron & Chervil Sauce*

Brie & Cranberry Wellington,  
*Sautéed Wild Mushrooms & Cranberry Sauce*

Wild Mushroom & Chestnut Polenta,  
*Champagne & Wild Mushroom Gravy*

*All served with Honey Roasted Root Vegetables & Chateau Potatoes*

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Christmas Pudding  
*with Brandy Cream*

Mayfair Trifle  
*with Fresh Berries*

Vegan Chocolate Tart

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Fresh Mint Tea or Coffee

*Selection of Festive Petit Fours*