



# THE HIDEAWAY

## FESTIVE MENU

2 courses 35 | 3 courses 40

### starters

hand dived scallop, jerusalem artichoke, chorizo gf

cauliflower velouté, hazelnuts, sprout tops vgo gf

crispy lamb breast terrine, pickled vegetables, tarragon emulsion df

cured salmon, citrus fruits, herb salad, shallot gf df

### mains

beef feather blade, mash potatoes, bourguignon sauce gf

roasted squash, verde mojo, rocket, shallot vg

grouse ballantine, chicory, fondant, blackberries, port jus gf

market fish, saffron potatoes, braised fennel, beurre blanc gf

### desserts

passionfruit cheesecake, orange sorbet v

dark chocolate fondant, vanilla ice cream v

poached pear, candied macadamia, date puree vg gf df

baron bigod, celery, apple gel, oat biscuits, rosemary cake v

complimentary homemade mince pie and petit fours