



H I B I S C U S

***A La Carte Menu***  
**£44.50pp**

***Arrival Drink of Champagne***

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***Amuse Bouche***



***Bubble & Squeak Soup***

*fermented potato crisps*



***Duck Liver Parfait***

*cherry, pistachio, brioche*



***Home Smoked Salmon***

*cucumber, lemon, caviar*



***Heritage Beetroot***

*goats cheese, walnut, apple*



***Pancetta Wrapped Turkey Breast***

*apricot and herb stuffing, potato fondant, parsnip, sprouts, turkey gravy*



***Jacobs Ladder***

*pickled red cabbage, ale, onions, horseradish*



***Roasted Atlantic Cod***

*white bean, chorizo, fennel, smoked mussel broth*



***Pumpkin Gnocchi***

*walnut, sage berrue noisette*



***Figgy Pudding***

*christmas pudding ice cream*



***Chocolate Yule Log***



***Orange Cheesecake***

*prosecco sorbet, passionfruit*



***"Winter is Coming"***





H I B I S C U S

*December Tasting Menu*  
*£65pp*

*Champagne*

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*Canapés*

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*Scallops*

*celeriac, apple, hazelnut*

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*Confit Chicken & Ham Terrine*

*mushroom, honey, tarragon*

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*Seabass*

*soy, cauliflower, pak choi*

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*Venison*

*black pudding, beets, kale, chocolate*

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*Lemon Meringue*

*orange, basil*

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*“Winters Garden”*

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*Petit Fours*

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*Tea & Coffee*

