

**Grand at Home**

**Starters**

**Scottish smoked salmon**

Smoked salmon and wholegrain mustard ballotine, lime gel, pickled saffron cauliflower

**British ham hock**

Pressed ham hock terrine, smoked borlotti bean purée, pineapple chutney, sourdough toast

**Stilton blue cheese (v)**

Stilton Chantilly choux pastry, fig chutney, candied sunflower seeds, pickled celery

**Heritage beetroot (ve)**

Beetroot carpaccio parcel, quinoa, clementine, raspberry vinegar and avocado oil vinaigrette

**Mains**

**Corn-fed chicken**

Chicken breast stuffed with raclette cheese wrapped in pancetta, celeriac and potato gratin dauphinois, charred tenderstem, tarragon jus

**Angus beef**

Braised beef cheek, horseradish mash potato, sticky red cabbage, crispy shallot

**Cave-aged Cheddar**

Twice-baked cheese soufflé, red cabbage, celeriac and potato gratin dauphinois

**Pithiviers (ve)**

Winter vegetables and wild mushroom feuilleté pie, asparagus, black truffle cream

**Desserts**

**Treacle tart**

Lemon and ginger clotted cream

**Opera cake**

Chestnut, blackcurrant, white chocolate

**Bavarois (ve)**

Coconut Malibu and mango bavarois, passion fruit coulis

**Selection of cheese**

British cheese, quince paste, chutney, crackers and fig bread toast  
£3.50 supplement

**£29.50 per person**

**£24.50 per person for vegan options**