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## FESTIVE SET MENU

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*The set three-course menu is available for groups of 8 to 28 at **£65pp**  
Vegan options provided on request. Pre-orders must be taken no later than 7 days before your event.*

### STARTERS

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Jerusalem artichoke and chestnut mushroom soup, chive crème fraîche  
Turkey and root vegetable terrine, mulled wine jelly, turnip remoulade  
Douglas fir cured chalkstream trout, baby beetroot, buttermilk, soda bread

### MAINS

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Slow-cooked venison haunch, celeriac, Brussels sprouts, black garlic, red wine jus  
Glazed ox cheek, sweet and sour cauliflower, cavolo nero  
Roasted hake, hasselback potatoes, broccoli puree, sparkling wine & caviar sauce  
Kohlrabi, savoy cabbage & leek pithivier, parsnip, truffle sauce

*all main courses served with a selection of seasonal sides for the table*

### DESSERTS

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Pear trifle, Yorkshire Parkin, toasted hazelnuts  
Chocolate mousse, malt parfait, honeycomb, clementine  
Mince pie, cranberry & lemon balm baked Alaska  
+ **£16pp** *The Courtyard Dairy cheeseboard with accompaniments*