



**FESTIVE TASTING MENU**  
**Running throughout December**

**Nut Tree breads**

Grant Harrington cultured butter, Bicester

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**Parsnip velouté**

curry oil

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**Tart of celeriac**

remoulade sauce, winter truffle

*Wine flight: Woodchester Valley, Culver Hill blend, Cotswolds, 2021*

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**Roast veal sweetbreads**

sweetcorn barley risotto, maple syrup glaze

*Wine flight: UroulatJurancon, France, 2018*

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**Pave of Nut Tree smoked Loch Duart salmon**

dill & dijon dressing

*Wine flight: Massaya Rose, Beqaa Valley, Lebanon, 2021*

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**Aubrey Allen Fillet of beef (served medium rare)**

roast celeriac puree, wild mushrooms, Autumn truffle, red wine jus

*Wine flight: Carménère, Santa Alba, Chile, 2022*

*(Ballottine of free range turkey, properly garnished as an alternative to beef, **must be preordered**)*

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**Optional cheese course**

Selection of Artisan cheese – may be taken before or after dessert - £25 per plate

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**Chocolate egg**

salted caramel, Valrhona milk chocolate mousse, praline chantilly

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**Nut Tree Garden apple crumble soufflé**

cinnamon ice cream, calvados custard

*Wine flight: Cypres des Clement, Barsac, Sauternes, France, 2016*

**Lunch £95pp Dinner £115pp**

Additional £65 per person for accompanying wine flight

Whole roasted Norfolk White turkey with proper garnish can be offered in place of the beef course for minimum of 10 guests

Flamed at the table Christmas pudding with brandy butter & custard can be offered in place of the soufflé for a minimum of 10 guests

**We do use nuts, gluten, dairy and other allergens**

**If you have any dietary requirements you must make us aware before ordering**

10% optional service charge will be added to all parties of 6 or more