



Christmas Menu

Welcome Cocktail
Mulled Wine Spritz

Starters

A selection of sharing plates

Toasted focaccia with beef tallow butter

Hot Smoked Chalk Stream Trout, roasted beets, horseradish crème fraîche and dill oil

La Latteria Burrata, roasted squash, sage and walnut pesto, chilli crunch

Lannock Salt Beef Tonnato, tuna aioli and capers

Main course

One main course is selected for the entire table.

Dingley Dell Porchetta – roast fennel and salsa verde – £47 pp

Smoked Norfolk Black Chicken – bread sauce, roasted kale, bacon and chickpeas – £48 pp

Lannock Shorthorn Beef Feast – spit-roast picanha, smoked short rib and bone marrow gravy – £75 pp

Lannock Venison Nose-to-Tail Feast – truffle and Oglethorpe polenta fondue – £48 pp

Sharing sides:

Beef-fat roast potatoes

Fried sprouts, chestnuts, shallots and cranberry hot sauce

Dessert

Choose one dessert for the table.

Apple tarte tatin with vanilla cream

Chocolate crèmeux with Maldon sea salt and Citizens of Soil olive oil

British cheese board – £7 supplement



ALLERGEN KEY:  Gluten /  Soya /  Mustard /  Sulphites /
 Celery /  Dairy /  Egg /  Sesame /  Plant based /  Nuts

LANNOCK 