

parsonage grill

new year's eve sample menu

jerusalem artichoke soup & ceps (vg)
roasted scallops, curried parsnip puree & parsnip crisps
twice-baked goat's cheese & thyme soufflé
hendricks cured salmon, pickled cucumber & dill creme fraiche
foie gras & duck liver parfait, brioche toast & damson chutney

champagne sorbet

turbot tranche, red chard, fennel, samphire & chervil velouté
venison loin, salsify, curly kale & celeriac puree
lamb rack, dauphinoise potatoes, carrots & curly kale
spinach, ricotta & wild mushroom roulade, root vegetables & vine tomato sauce
roasted butternut squash, puy lentils, tenderstem broccoli & gremolata (vg)

chocolate tart, kirsch cherries & creme fraiche
clementine cheesecake & clementine sorbet (vg)
sticky toffee pudding, whiskey sauce & vanilla ice cream
selection of british cheese, crackers & quince jelly

£130 per person

Please note that all dishes are subject to minor changes, due to seasonal product availability.

a discretionary 15.00% service charge will be added to your bill.
100% of all service charge and tips go to our team. we cannot guarantee the total absence of allergens, please
inform us if you have a food allergy or intolerance.