parsonage grill

new year's eve sample menu

Jerusalem artichoke, apple & chestnut soup (vg)
twice-baked goat's cheese & thyme soufflé
seared scallops, butternut squash, caperberries
venison tartare & handcooked crisps

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seasonal sorbet

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roasted monkfish tail, mussels, savoy cabbage & bouillabaisse sauce
venison loin, braised red cabbage, parsnip puree & salsify
roasted beets, butterbean puree, apple and watercress salad (vg)
Balmoral guinea fowl, apple & potato rosti, kale

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dark chocolate soufflé
sticky toffee madeleine, cognac sauce, vanilla ice cream
selection of British cheese, crackers & quince jelly
apple crumble & vegan vanilla ice cream (vg)

£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.