

COCKTAIL OF CRAYFISH & ATLANTIC PRAWNS Apple, gem lettuce, radish, tomato, lobster mayonnaise

CHICKEN LIVER & VINTAGE SHERRY PARFAIT
Fig and chestnut chutney sourdough croutes

BUTTERNUT SQUASH & ROSEMARY SOUP (v)
Chive oil, Dower House focaccia

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BEER BRAISED LINCOLNSHIRE HAM
Pork sausage bonbon, honey & mustard cream

CARVED CROWN OF LINCOLNSHIRE REARED TURKEY
Bacon bonbon, bread sauce, chestnut stuffing

LINE CAUGHT FILLET OF SEABASS Roasted red pepper & fennel, salsa Verde

All served with heritage seasonal vegetables

FIG, CHESTNUT & ORANGE RISOTTO (v)
Cranberry, pecorino

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TONKA BEAN CRÈME BRÛLÉE Chocolate biscotti

TREACLE TART
Orange zest pastry, vanilla clotted cream, kumquat compôte

CLASSIC SHERRY TRIFLE
Angel sponge, vintage sherry, brandy custard, whipped cream, winter berries

Dietary requirements can be catered for. Please advise on booking.