

QUOD

RESTAURANT & BAR

Roasted Jerusalem Artichoke Soup (V)
Soft Polenta, wild mushrooms & thyme (VG)
Duck & Ham Hock Terrine, plum chutney
& sourdough toast
Cod & Chive Risotto
Soft Goat's Cheese, roasted beets, chicory,
hazelnuts & watercress (v)

Roulade of Turkey, pigs in blankets, roast potatoes,
seasonal vegetables, bread & cranberry sauce
Hereford Beef Fillet, creamed potatoes, carrots,
spinach & madeira sauce
Seared Fillet of Seabass, roasted fennel, winter chard,
clams & ginger sauce
Corn Fed Chicken Breast, braised red cabbage
& thyme roasted celeriac purée
Cassoulet of Root Vegetables, cavolo nero & haricot beans (VG)
Wild Mushroom & Mascarpone Ravioli, chestnut & sage butter (V)

Christmas Pudding, cognac custard
Chocolate Pot, orange crème fraîche & almond praline
Maple Roasted Pears, clementine sorbet (vegan)
Bourbon & Pecan Tart, vanilla ice cream
Stichelton Blue, grapes, celery, crackers & honey

3 COURSES
£80 Per Person

"OUR CHEFS & BARTENDERS WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY SPECIAL REQUESTS"

We are unable to guarantee the total absence of allergens due to an open plan kitchen, please inform us if you have a food allergy or intolerance. The Set Menu cannot be used in conjunction with any other offer, including our 10% privilege or alumni cards. 13.5% discretionary service charge will be added to your bill. 100% of all tips go to our team.