

Gallery Restaurant Menu



To Start

Charred Cured Salmon

Pink grapefruit segments, Chatsworth Gin, pine mayonnaise

Winter Truffle Dumplings

Artichoke, caramelised onion consommé, Pancetta

Pan Roast Cod Loin

Satay sauce, mango, wild rice, coconut

Seared Goose Liver

Bourguignon sauce, Pedro Ximénez, Jerusalem artichoke

Roast Pumpkin Panna Cotta

Pumpkin seeds, shallots, balsamic, blue cheese

To Follow

Roast Turkey

Pigs in blankets, honey roast carrots and parsnips, sprouts, braised red cabbage, duck fat potato

Estate Venison

Fondant potato, blackberries, pickled beetroot, celeriac, bitter chocolate sauce

Miso Glazed Butternut Squash

Roast butternut squash, chestnuts, cavolo nero, black garlic sauce

Monkfish Loin

Crab mousse, Bombay potatoes, samphire, spinach, curried velouté

Roast Quail Crown

Braised red cabbage, roast root vegetables, potato dauphinoise

Roast Turbot

Caviar, buttered leeks, onion, roast garlic sauce

To Finish

Traditional Christmas Pudding

Brandy custard

Sticky Toffee Pudding Soufflé

Vanilla ice cream, toffee sauce

Cassata

Pistachio, dark chocolate, beetroot, goat's curd, tarragon

Meringue

Passionfruit, mango, pineapple, coconut

Selection of Courtyard Dairy Cheese

Mixed seed cracker, celery salt butter, quince jelly, frozen grapes



Invisible Chips
0% fat, 100% charity

**Hospitality
Action**

Small £3.00, Large £5.00
By adding our Invisible Chips to your order, you are choosing to donate to the worthy charity Hospitality Action. Thank you for chipping in!

Two course £48.00 Three course £58.00 Four Course £68.00

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice. A 5% service levy is added to all accounts & distributed directly to staff.