



THE HONOURS
FESTIVE MENU
TWO COURSES £32.50
THREE COURSES £38.50

STARTERS

PUMPKIN & BUTTERMILK VELOUTÉ (v)
Hazelnut oil & golden croutons

BALLOTINE OF FOIE GRAS
Truffle & walnut vinaigrette, toasted brioche

SPELT RISOTTO WITH BRAISED OX TONGUE
Glazed chestnuts & red wine sauce

WISHART'S BLEND SMOKED SALMON
Classic garnish

MAINS

FILLET OF SCRABSTER COD
Spicy Puy lentils, Chorizo & garlic pomme purée

CARAMELISED CAULIFLOWER RISOTTO (v)
Vadouvan spice

RUMP STEAK "Café de Paris Butter"
Pommes frites, French beans, red wine sauce

ROAST "Fenton Brunt" PARTRIDGE
Braised cabbage, wild mushrooms, red wine salsify,
Cocotte potatoes, sauce Albert

SLOW ROASTED FREE RANGE TURKEY
Creamed brussel sprouts, garlic and rosemary roasted
Marabel potatoes,
Armagnac jus & bread sauce

DESSERTS

SPICED DARK CHOCOLATE DÉLICE
Mandarin sorbet

PEAR & ALMOND TART
Armagnac crème Anglaise

KNOCHRAICH CRÈME FRAÎCHE CHEESECAKE
Blackcurrant sorbet

SELECTION OF FARMHOUSE CHEESES

TEA OR COFFEE
Petit fours

*Martin Wishart and the Honours team would like to wish
you a very happy festive season*