



The Reading Room  
RESTAURANT & BAR

## FESTIVE DINNER MENU

### STARTERS

PARSNIP VELOUTÉ, TOASTED ALMONDS, TRUFFLE OIL

SMOKED TROUT AND PRAWN RILLETES, CROSTINI, CUCUMBER, ROE CAVIAR, CAPERS AND TOMATO

PRESSED HAM HOCK AND LEEK TERRINE, CELERIAC REMOULADE, GRANNY SMITH APPLES, MUSTARD VINAIGRETTE

SUN-BLUSHED TOMATO AND GOAT CHEESE TART, RED ONION CHUTNEY, BASIL PESTO, ROCKET

### MAINS

ROAST NORFOLK TURKEY, CHESTNUT STUFFING, PIGS IN BLANKET, BRUSSEL SPROUTS, FONDANT POTATO

ROASTED LAMB RUMP, POTATO GRATIN, BEETROOT, GRELOT ONION, ROSEMARY SAUCE

OVEN-BAKED SEA BASS, BRAISED FENNEL, BABY COURGETTE, POTATO PURÉE, SAFFRON CREAM SAUCE

MOSAIC OF VEGETABLES, SPRING GREENS, FONDANT POTATO, TOMATO AND BASIL SAUCE

### DESSERTS

DARK CHOCOLATE DÉLICE

*candied hazelnuts, cranberry ice-cream*

PASSION FRUIT CHEESECAKE

*pineapple salsa, coconut sorbet*

PEAR AND ALMOND TART

*stem ginger ice-cream*