



Transforming our garden into a frosted winter woodland, join us to raise a glass of mulled wine to the most magical time of the year. Surrounded by snowy stems of willow and hazel that glow against the night's sky, softly twisting branches laden with winter berries, mistletoe and pinecones will create a welcoming retreat on a winter's night.

Apres-ski meets British brasserie with a 2 and 3 course menu rooted in winter warmers. Taking inspiration from the French Alps, our molten cheese fondue laced with Château de la Roche and Kirsch will star alongside truffle and wild mushroom Tartiflette; a creamy, comforting blend of baked potatoes, cream and bubbling cheese.

As the magic of Christmas hangs in the air, blankets, hot water bottles and heaters will keep winter's chill at bay but be sure to come dressed for the occasion so you can eat, drink and be merry for a magical winter's night.

*Available to book from 21st November 2024*

**2 COURSES £27.50 3 COURSES £32.50**

# MAGICAL WINTER NIGHTS

THE  
DUKE OF  
CAMBRIDGE



2 courses 27.5 | 3 courses 32.5

## TO START

Molten Fondue (to share)

Château de la Roche and Kirsch Ogleshield fondue, crunchy peppers, sliced apple, sourdough bites and cornichons (V) (GF)

## THE MAIN EVENT

Truffle & wild mushroom Tartiflette, winter leaf salad, mustard vinaigrette (V) (GF)

8-hour slow braised shoulder of beef bourguignon, beef fat carrots, horseradish potato, smoked streaky bacon (GF)

Scottish Smoked Haddock, potato and parmesan gratin à la Arnold Bennett

## TO FINISH

Baked Alaska flambe, wild Morello cherries in Kirsch, dark chocolate and truffle gelato (V)

(V) = Vegetarian (GF) = Gluten Free

Please inform us if you have any dietary or allergen requirements.

An optional 12.5% service charge will be added to your bill.