

# P O R T L A N D

PRIVATE DINING ROOM

DINNER - CHRISTMAS À LA CARTE - £62 P P

Because we work on a highly seasonal basis & source all our meat and fish from smaller day boats and farmers, it is impossible to guarantee the exact composition of the dishes. Please contact us if you have any concerns and we will provide as much detail as possible. Below is our *sample* Christmas à la Carte menu;

## T O S T A R T

Warm treacle sourdough, raw butter  
Charcuterie  
Smoked cod's roe, aliums & chervil

*We can cater to  
all dietary require-  
ments, as long as we  
have notice at least  
48 hours in advance*

## F I R S T C O U R S E

*To choose from*

Raw ocean trout, baby beetroots, creme fraiche & cranberries  
Wild chanterelle mushrooms, polenta & hen's egg  
Confit chicken wings, Jerusalem artichoke, crosnes & chestnuts  
Salt baked celeriac, goat's curd & hazelnuts

## M A I N C O U R S E

*To choose from*

Kernow fish, mussels, chervil root & pear  
Chanctonbury venison, heritage carrots, baby radish & bilberries  
Delicata squash, gnocchi, purple kale & Old Groendal cheese  
\* We can also offer Fosse Meadows Bronze turkey - this requires at least 1 weeks' notice

## D E S S E R T

*To choose from*

Baked apple, jasmine, buckwheat & pepper caramel  
Chocolate, malt, burnt cinnamon & buttermilk  
Pumpkin, sheep's milk, honey & rosemary

*Petit Four*