



DECEMBER TASTING MENU

Nut Tree Inn breads

Grant Harrington butter, Ampersand dairy, Bicester

Amuse bouche

Beetroot & pickled red cabbage tart

horseradish ice cream, chives

Parfait of chicken liver

fig & orange chutney, spiced brioche

Fillet of fish (market availability)

scallop & vegetable cannelloni, herb puree, vermouth sauce

Saddle of venison

'bourguignon garnish', Jerusalem artichoke puree, sauce grand veneur, black truffle

Optional cheese course

selection of Artisan cheese – may be taken before or after dessert - £25 per plate

Chocolate egg

chocolate mousse, salted caramel, almond chantilly

Prune & Armagnac soufflé

caramel ice cream

Lunch £95pp Dinner £115pp

Additional £65 per person for accompanying wine flight

We do use nuts, gluten, dairy and other allergens
If you have any dietary requirements, you must make us aware before ordering
All dishes are subject to market variations

10% optional service charge will be added to all parties of 6 or more