



SIMPSON'S WEST ROOM
& REGENCY ROOM MENUS
£125 PER PERSON

STARTERS

Cured Scottish Salmon

Whipped Horseradish Cream | Lemon Gel | Sea Purslane

Chicken Liver Parfait

Charred Sourdough Bread | Yorkshire Rhubarb

Honey Roasted Parsnip Soup

Granny Smith Apple | Curry Oil

Aged Hereford Beef Carpaccio + £5 Supplement

Pickled Cranberries | Smoked Lincolnshire Poacher Cheese

Native Lobster Salad + £12 Supplement

Welsh Laverbread | Warm Tartare Sauce

MAINS

Free Range Bronze Turkey

Chestnut & Sage Stuffing | Fondant Potatoes
Sprouts | Traditional Accompaniments

Lemon Sole Victoria

Jerusalem Artichoke | Winter Truffle
Charred Salsify | Sea Samphire

Tunworth Pithivier (v)

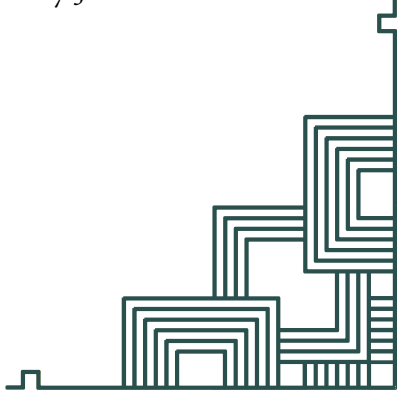
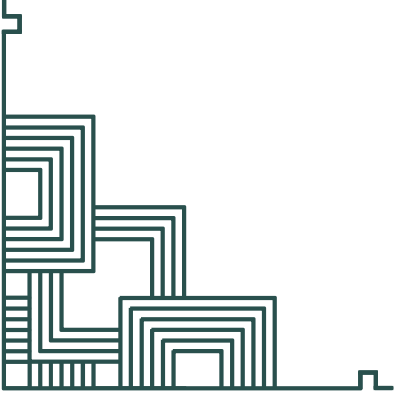
Winter Truffle | Watercress Butter Emulsion

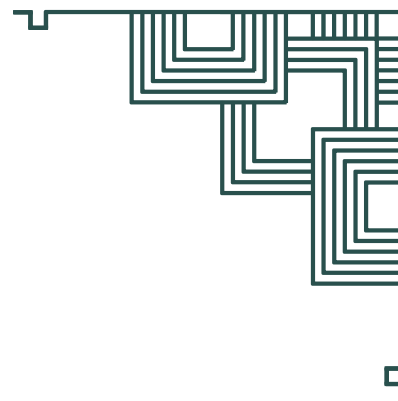
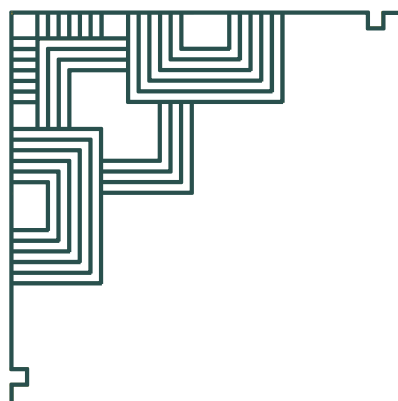
Roasted Pavé Of South Coast Turbot + £10 Supplement

Wilted Sea Beets | Exmoor Baerii Cornish Caviar
Ridgeview Cavendish Sauce

Rhug Estate Venison Loin + £10 Supplement

Braised Red Cabbage | Boulangère Potatoes | Juniper Berry Jus





DESSERTS

Traditional Christmas Pudding

Brandy Sauce

Plum & Blackberry Custard Tart

Crème Fraîche Ice Cream

Spiced Apple Trifle

Salted Caramel | Toasted Almonds

Warm Sticky Toffee Pudding

Butterscotch Sauce

Tahitian Vanilla Ice Cream

Milk Chocolate Delice

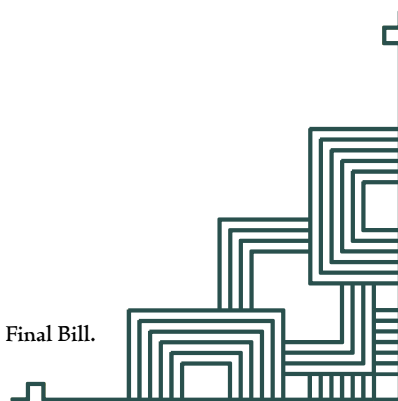
Mandarin | Hazelnut Delice

Mint Chocolate Chip Baked Alaska

Whiskey Flambe

Chef's Selection Of Artisan Cheeses +£10.00

Spiced Pear Chutney | Walnuts | Cheese Biscuits



A Suggested Discretionary Service Charge Of 12.5% Will Be Added To Your Final Bill.

All Prices Are Exclusive Of Drinks Unless Otherwise Stated.

All Prices Include VAT.