

DARBY'S

Christmas vegetarian feast £78 per person

ADDITIONAL COURSE TO START

Roast Jerusalem artichoke, black garlic aioli - **£4.50 each**

SNACKS & FIRSTS

Isle of Mull cheddar gougeres, black walnut

Wild mushroom arancini, 24-month parmesan

Darby's sourdough & Estate Dairy cultured butter

Whipped ricotta, roasted beetroot, pickled endive & walnut vinaigrette

ADDITIONAL COURSE

Grilled king oyster mushroom, dulse butter, coastal herbs

£12.50 per person

MAIN

Gorgonzola dolce agnolotti

Celeriac & potato truffle gratin

Cider-braised red cabbage, bramley apple, juniper & clove

TO FINISH

Mincemeat tart, Five Farms Irish cream ice cream

Truffled Baron Bigod, fig & walnut toast - **£14 per portion**

