

FESTIVE MENU

at Babington House

STARTERS

Wild mushrooms, focaccia, truffle (plant-based)

Loch Duart salmon pate, rye bread, pickled shallots

Local game ragu, pappardelle, aged parmesan

MAINS

Larkhall turkey, all the trimmings

Whole brill, braised fennel, Cafe de Paris

Garden celeriac & chestnut pithivier, PX sauce (plant-based)

Served with all the trimmings to share

DESSERTS

Sticky toffee pudding, vanilla ice cream

Chocolate & clementine roulade

Christmas pudding, brandy custard (plant-based)

Mince pies

Three courses for £95

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

FESTIVE MENU

at Babington House

Walled Garden Jerusalem artichoke and truffle soup

STARTERS

Wild mushrooms, focaccia, truffle (plant-based)

Loch Duart salmon pate, rye bread, pickled shallots

Local game ragu, pappardelle, aged Parmesan

MAINS

Larkhall turkey, all the trimmings

Whole brill, braised fennel, Cafe de Paris

Garden celeriac & chestnut pithivier, PX sauce (plant-based)

Served with all the trimmings to share

DESSERTS

Sticky toffee pudding, vanilla ice cream

Chocolate & clementine roulade

Christmas pudding, brandy custard (plant-based)

British cheese selection: Ashlynn goat's cheese,

Westcombe cheddar, Barkham Blue, chutney, crackers, grapes

Mince pies

Three courses for £120

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