



CHRISTMAS DAY MENU



5 course menu 120.00

Add a glass of Prosecco 6.00 | Add a glass of Champagne 12.00

Hors D'oeuvres

Truffled Exotic Mushroom & White Bean Purée Crostini (ve)
Smoked Salmon Rillettes on Rye bread

STARTERS

Pan-Seared Scallops, maple butternut squash purée, crispy sage, chestnut crumb

Butternut Squash & Spiced Pumpkin Soup, coconut dressing, salsa verde, toasted sourdough, crispy sage (ve)

Chicken, Apricot & Pancetta Terrine, hedgerow chutney, toasted brioche

King Prawn Cocktail*, Bloody Mary sauce, rye bread

Baked Goats Cheese Stuffed Figs, pomegranate molasses, blackberries, pine nuts, crostini (v)

MAINS

Hand-Carved Turkey Breast, Cumberland pig-in-blanket, bacon & chestnut stuffing, red wine gravy

Root Vegetable Wellington*, apricot & cranberries encased in puff pastry, celeriac purée, gravy (ve)

Black Angus Beef Wellington, Black Angus fillet steak wrapped in puff pastry with a rich mushroom duxelles, parsnip purée, red wine gravy

Pan-Roasted Lamb Fillet, dauphinoise potatoes, parsnip purée, redcurrants, crispy sage, red wine gravy

All the above dishes are served with thyme-roasted potatoes, carrots & parsnips, shredded Brussels sprouts with chestnuts, braised red cabbage

Lemon Sole, brown shrimp & samphire butter, ratte potatoes, green beans

DESSERTS

Christmas Pudding with Cointreau Butter, traditional fruit Christmas pudding with kumquat, redcurrants, vanilla crème anglaise (v)

Belgian Chocolate Mousse, Amarena wild cherries, sea salt (v)

Lemon Tart, mini winter Eton mess with mulled red wine sauce, blackberries, raspberries (v)

Apple & Spiced Rhubarb Crumble, vanilla crème anglaise (v) *vegan option available (ve)*

British Cheeses, savoury biscuits, rye bread, hedgerow chutney, grapes (v)

Chocolate Truffles (v)





CHRISTMAS DAY MENU

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= contains alcohol. Fish dishes may contain small bones.

