

CHRISTMAS DAY

5 COURSES | £140 PER PERSON

CANAPÉS & FIZZ ON ARRIVAL

Roasted Cauliflower Velouté Toasted Sourdough (GFA, V) Cheddar Soufflé Candied Walnuts, Pear Salad (V) Seared King Scallops Black Pudding Bonbon, Parsnip & Honey Puree Terrine of Confit Duck Serrano Ham, Sticky Fruit Chutney, Sourdough (GFA) Pickled Beetroot Carpaccio Vegan Feta, Herb Oil, Toasted Sourdough (PB, V, GFA)

Butter & Sage Roast Turkey Pigs in Blanket, Chestnut Stuffing, Roast Gravy (GFA)
Fillet of Cod Samphire Crab Beignet, Crispy Potato, Lemon Beurre Blanc
Wild Mushroom Wellington Chestnut Puree, Wilted Spinach, Lentil Gravy (PB, V)
Fillet of Beef Roasted Shallot, Truffle & Celeriac Puree, Creamy Potatoes, Red Wine Jus (GFA)
Fish Pie King Scallops, King Prawns, Salmon, Cod, Shellfish Bisque, Winter Greens

All Served with family-sized portions of Roast Potatoes, Buttered Sprouts, Buttered Carrots & Sticky Red Cabbage

Christmas Pudding Brandy Sauce, Rum Butter (GFA) Chocolate Marquise Nougatine Tuile, Mulled Cherry Orange Posset Curd Spiced Shortbread (GFA) Winter Berry Frangipane Tart Orange Crème Fraîche Selection of Fine Cheeses Grapes, Fruit Chutney, Celery & Crackers (GFA)

Tea or Coffee, Mince Pie & Sweet Treat

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available

All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.