

*It's beginning to look a lot like...*

# CHRISTMAS DAY

5 COURSES | £140 PER PERSON

## Welcome Fizz & Canapés

- Cauliflower Soup** Roast Cauliflower, Smoked Applewood (GF)  
**Cheddar Cheese Twice Baked Soufflé** Red Wine, Pear & Walnut Salad (V)  
**Pan Seared King Scallops** Black Pudding, Creamed Leeks  
& Pancetta Crisps (GF)  
**Terrine Of Confit Duck, Pheasant & Serrano Ham**  
Sticky Fig Chutney, Toasted Sourdough (GF)  
**Sweet Potato & Spring Onion Pakoras** Tamarind Chutney (V)

## Butter & Sage Roast Turkey

- Pigs in Blankets, Chestnut Stuffing & Roast Gravy  
**Roast Fillet Of Cod** Crushed Potatoes, Samphire,  
Confit Tomato, Crab & Citrus Hollandaise (GF)  
**Roast Fillet of Beef** Café de Paris Butter, Spinach,  
Truffled Celeriac Puree, Roast Shallot & Red Wine Jus  
**Salt Baked Celeriac Wellington** Wild Mushrooms, Sage,  
Onion & Chestnut Puree, Puy Lentil Gravy (V)  
**Luxury Fish Pie** King Prawns, Salmon & Cod in a  
Shellfish Bisque, finished with a Seared King Scallop (GF)  
*All served with family sized portions of Roast Potatoes, Buttered Sprouts  
with Chestnuts, Buttered Carrots & Sticky Red Cabbage*

**Traditional Christmas Pudding** Brandy Butter & Rum Sauce (GF)

**Warm Chocolate Cake** Salted Caramel Fudge Sauce,  
Mulled Cherries, Caramel & Sea Salt Ice Cream (GF)

**Baron Bigod with Truffle & Honey, Yorkshire Blue & Lincolnshire**  
Crackers, Bramley Apple Chutney, Grapes & Celery (GF)

**Clementine Posset** Orange Curd, Cinnamon Donuts

**Baileys Panna Cotta** Chocolate Sauce & Hazelnut Shortbread (V)

## Tea or Coffee With Mince Pies & Sweet Treats

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free. 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.