

CHRISTMAS DAY MENU

— ❧ £125 PP ❧ —

Cannoli *vg*

'nduja, cream cheese, capers

STARTERS

Spiced Butternut Squash Soup *vg*

chilli oil, Crème Fraîche, Croutons

Twice Baked Goat's Cheese Soufflé

beetroot purée, roasted figs & herb salad

Treacle Cured Salmon

crisps bread, mustard aioli, cucumber & radishes

Ham Hock & Apricot Terrine

Waldorf salad, Cumberland chutney & sourdough toast

MAINS

Ra El Hanout Spiced Cauliflower Steak *vg*

ratatouille, hazelnuts, crispy leeks

Pan Seared Seat Trout

artichoke Purée, rosemary potatoes, samphire, capers & raisin dressing

Roasted Free-Range Turkey Breast

sage & onion stuffing, duck fat roast potatoes, roasted sprouts, celeriac & truffle purée, heritage carrots, pigs in blankets, cranberry sauce, proper gravy

Grilled 30-Day Rib of Beef

duck fat roast potatoes, roasted sprouts, celeriac & truffle purée, heritage carrots, pigs in blankets, horseradish sauce, proper gravy

DESSERTS

Christmas Pudding

caramel brandy sauce & fresh cream

Warm Chocolate Torte

salted caramel ice cream

Winter Fruit Pavlova *vg | gf*

whipped cream & blackberry sorbet

Cheese Plate (Supp. £10)

selection of cheeses, crispbreads, fresh fruit, apple chutney

EXTRAS

Roasted Sprouts £5 | Pigs in Blankets £8 | Duck Fat Roasted Potatoes £5

vg:vegan · v:vegetarian · gf:gluten free

A discretionary service charge of 12.5% will be added to your final bill.

Please enquire for allergen information & gluten conscious options where available