



CHRISTMAS DAY

MENU

£120pp

AMUSE BOUCHE

Pickled Beetroot & Cream Cheese Filo *vg*

STARTERS

Wild Mushroom & Truffle Soup *vg*
rosemary croutons & olive oil

Roasted Heritage Beetroot & Goats Cheese Salad *v*
hazelnut dressing & mustard leaves

Dressed Crab on Toast
quails eggs, lemon aioli, raddish & chive

Parma Ham Wrapped Brie
cranberry sauce & crispy sage



MAINS

Salt-Baked Celeriac *vg*
truffled potatoes, tenderstem broccoli & peppercorn sauce

Fillet of Halibut
creamed pearl barley, cavalo nero & walnut pesto

Ballotine of Free-Range Turkey with 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, cranberry sauce & proper gravy

SORBET

Champagne Sorbet

DESSERTS

Christmas Pudding
brandy custard

Mince Pie Frangipane Tart
spiced cream

Profiteroles
crème patissier, chocolate & salted caramel

Cheese Selection
Brie, Stilton & Cheddar, chutney, grapes & crackers

vg:vegan · v:vegetarian

A discretionary service charge of 12.5% will be added to your final bill. Please enquire for allergen information & gluten conscious options where available.