



Christmas Day menu



FIVE COURSES £75 PER PERSON

ON ARRIVAL

Glass of house Champagne

CHARRED SOURDOUGH & MAPLE BUTTER WITH OLIVES (V)

STARTERS

ROASTED BUTTERNUT SQUASH VELOUTÉ (V)

crispy sage and garlic croutons
with charred sourdough

**HOT SMOKED SALMON
& KING PRAWN SALAD**

with crayfish mayonnaise and sea slaw

**ROASTED BEETROOT
& RED ONION TART (VE)**

with smoked sun-dried tomatoes
and a balsamic glaze

DUCK RILLETTES

confit of cranberries and charred sourdough

SALT-BAKED CELERIAC (V)

truffle purée and red chard with a hazelnut & brown butter dressing

MAINS

ROASTED BREAST OF TURKEY

chestnut & apricot stuffing, duck fat roasted potatoes and a pig in blanket,
served with maple-roasted root vegetables, pancetta sprouts and turkey gravy

ROAST FILLET OF BEEF

potato terrine, roasted shallots,
glazed carrots and pancetta béarnaise

**PORTOBELLO MUSHROOM
& CAMEMBERT WELLINGTON (V)**

creamed spinach, roast shallots and
glazed carrots

GRILLED SEA BASS FILLET

with crayfish & smoked haddock chowder
and crispy shallots

STEAMED MUSHROOM (VE)

chestnut & tarragon suet pudding,
garlic-roasted potatoes, maple-roasted
root vegetables and gravy

DESSERTS

WARM CHOCOLATE BROWNIE (V)

ginger poached pear and
cinnamon ganache

BAKED VANILLA CHEESECAKE (V)

with mulled wine-poached fruits and a
honeycomb & orange crumb

WARM STICKY TOFFEE PUDDING (V)

peanut butter & caramel sauce and
vanilla pod ice cream

VEGAN COOKIE LOAF CAKE (VE)

raspberry coulis and vegan
vanilla-flavour ice cream

DUO OF CHRISTMAS PUDDING (V)

steamed Christmas pudding, Christmas pudding parfait, redcurrants and spiced vanilla custard

TO FINISH

HOMEMADE DARK CHOCOLATE TRUFFLES (V)

FRESHLY GROUND CAFETIÈRE COFFEE OR ENGLISH BREAKFAST TEA

*Children aged 7-12 years old can enjoy half portions of this Christmas Day menu for £30
Please see infant menu for options for children aged 6 years old and below*