

Christmas Day

Available Christmas Day only



FOUR COURSES £88.00

PRE-BOOKING REQUIRED

Starters

Roast Cauliflower & Truffle Soup **V • GFA**

toasted hazelnut, whipped butter

Duck Liver Parfait **GFA**

brioche, fig chutney, caper,
gherkin & watercress salad

Wild Mushroom Tortelloni **VE**

Jerusalem artichoke cream,
sautéed girolles, crispy sage

Gin-cured Trout **GF**

celeriac & preserved lemon remoulade,
watercress

Mains

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, Brussels sprouts,
pigs-in-blankets, cranberry jus

Duo of Beef **GF**

6oz fillet steak, beef cheek & port bon-bon,
pommes Anna, roasted-carrot purée, buttered
kale, red wine jus

Fillet of Halibut **GF**

dauphinoise, samphire,
lobster sauce, chive oil

Sweet Potato, Harissa

& Pine Nut Wellington **VE**

roast potatoes, maple-glazed parsnips, thyme-
roasted carrots, Brussels tops, vegan gravy

Desserts

Christmas Pudding **V • VEA**

brandy custard, brandy syrup

Chocolate & Amaretto Fondant **V**

clotted cream ice cream, raspberry coulis

Chantilly Cream Trifle **V**

Maraschino cherries, custard, sponge fingers,
fresh raspberries, jelly

Dark Chocolate Torte **V** orange crème fraîche

Selection of Fine British Cheese for the table **V**

biscuits, onion chutney

Sticky Toffee Pudding **V**

clotted cream ice cream, toffee sauce, honeycomb

To Finish

Coffee & Mince Pie