

Christmas Day

SIX COURSES £105.00

PRE-BOOKING REQUIRED

Glass of fizz on arrival

Pre-Starter

Polenta Fritter wild mushroom and truffle

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

Fillet of Halibut GF

dauphinoise, samphire, lobster sauce, chive oil

Duo of Beef GF

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

**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

Chantilly Cream Trifle v

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

Dark Chocolate Torte v

orange crème fraîche

Sticky Toffee Pudding v

clotted cream ice cream, toffee sauce, honeycomb

Chocolate & Amaretto Fondant v

clotted cream ice cream, raspberry coulis

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

biscuits, onion chutney



To Finish

Coffee & Mince Pie

Petits Fours v blood orange chocolate truffle