



CHRISTMAS DAY

STARTERS

Lobster & Crayfish Cocktail, Gem Lettuce, Bloody Mary Sauce

Smoked Duck Breast

Celeriac Remoulade, Pickled Cherries, Toasted Hazelnuts.

Wild Mushroom, Truffle & Parmesan Soup, Warm Bread,
Whipped Butter

Seared Scallops, Cauliflower Purée, Pancetta Crisp, Chive Oil.

MAINS

Roast British Turkey & Honey Glazed Ham

28 Day Aged Sirloin of Beef & Pulled Brisket

Chefs Herb Crusted Nut Roast

Served with Herb Roast Potatoes, Honey-glazed Carrots, Sprouts &
Pancetta*, Sage & Onion Stuffing, Pigs in Blankets*, Braised Red
Cabbage, Yorkshire Pudding, Red Wine Gravy

Fillet of Halibut

Pomme Dauphine, Tenderstem Broccoli, Champagne & Chive Sauce

DESSERTS

Traditional Christmas Pudding, Brandy Butter, Toffee Sauce
Chocolate & Salted Caramel Delice, Caramelised Almonds, Icecream.
British Cheese Plate, Chutney, Grapes, and Artisan Biscuits

followed by Mulled Wine Truffles to take Home

£95

