

CHRISTMAS DAY



Festive canapes at the table

STARTERS

French onion soup gruyere croute (not v)

Ham hock, chicken thigh, golden sultana & pistachio terrine celeriac remoulade and pear & cider jelly

Pan-fried scallops black pudding, garden pea puree, crispy prosciutto and beer-braised shallots

Pear & blue cheese souffle walnut puree and bitter leaf salad (v)

MAINS

Roasted turkey crown pigs in blankets with sage, onion & mushroom stuffing, buttered Savoy cabbage, duck-fat roasted potatoes

Sirloin on the bone

mushroom duxelle, potato dauphinoise with mushroom & port sauce

Pan-fried halibut brown shrimp beurre noisette, charred leeks with celeriac puree and red amaranth

Christmas trimmings

smoked bacon sprouts, braised red cabbage and thyme-roasted carrots & parsnips

Roasted squash, sweet potato & wild mushroom wellington carrot & cumin puree, garlic & herb roasted potatoes & sprouts and thyme-roasted parsnip with rosemary jus (v)

Pomegranite gin fizz and cranberry jelly cleanser

DESSERTS

Traditional Christmas pudding brandy snap and ginger-infused vanilla custard (v)

Vanilla crème brûlée physalis, nut crunch and honeycomb (v)

Dark chocolate & caramel torte pistachio & almond ice cream and ginger tuille (v)

Clementine, berries & pistachio mess smashed meringue, Chantilly cream and Cointreau syrup (v)

Cheese board of seasonal blue and smoked cheddar

beetroot chutney, frozen grapes, artisan biscuits and crusty bread (v)

Chocolate brownie bites and shortbread with coffee

£75 per person

Our menu may be subject to change if there are issues with our suppliers over the festive season

Nut, wheat and dairy products are used in our kitchen and we can tailor some dishes to vegetarian and vegan requests, so please ask our team to answer any allergen or dietary questions you may have before you order.

A discretionary 12.5% service charge will be added to your bill to be shared by the team and chefs that looked after you.