

ERIX



Christmas Set Menu £65 per person

Glass of Lyme Bay Brut Reserve English Sparkling *£10 Supplement*



Starters



Cream of Celeriac, Truffle & Vegan Curd Toastie (PB)

Maple Cured Salmon, Clementine Poached Beetroot, Smoked Horseradish

Atlantic Prawns & Scallop, Lemon Mayo, Cajun Glaze

Slow Roasted Duck Pate, Bourbon Prunes, Spiced Apple, Crispy Leeks

Mains

Wild Mushrooms and Jerusalem Artichoke Stuffed Winter Squash,
Black Cabbage, Salsa Rossa (PB)

Roast Bronze Turkey, Chestnut, Apricot, and Sage Stuffing

Charred Cod, Samphire & Sea Vegetable Broth, Saffron Aioli

Maple Glazed Venison Haunch, Truffled Béarnaise

Roast Chicken Breast, Chicory, Brown Shrimp and Bone Marrow Butter

Dry Aged Bone in Rib Eye Steak, Truffled Béarnaise *£10 Supplement*

*all served with Port chestnut gravy and confit shallot sprouts,
tarragon carrots, spiced red cabbage, and roast potatoes*



Desserts



Christmas Pudding, Sherry Custard, Vanilla

Poached Pear, Chocolate Mousse, Candied Pecans (PB)

Cheeseboard, Pickled Grapes, Apple Chutney, Crackers



*For parties of 15 or more guests, menu will be served as a sharing feast unless pre-ordered one week in advance.
(PB) plant based/vegan. Fish may contain bones. If you have any allergy or dietary requirements,
please speak to a member of our staff. 12.5% discretionary service charge.*