

# CHRISTMAS DAY MENU

4 COURSES | £145

## AMUSE-BOUCHE

## STARTERS

**FIGS AND GOAT CHEESE SALAD**  
baby gem, red onion, toasted walnuts, balsamic dress (v)

**PUMPKIN SOUP**  
chilli oil, pumpkin seeds and herbs (pb)

**PAN FRIED SCALLOPS**  
cauliflower puree, asparagus and beurre blanc

**WINTER SALAD**  
squash, spinach, pickled grapes, pine nuts and citrus dressing (pb)

## MAINS

**CHRISTMAS TURKEY**  
glazed baby carrots, parsnip puree, winter greens, turkey jus

**GRILLED BABY CHICKEN**  
rosemary mash potatoes, winter greens, red wine jus

**BEEF FILLET**  
celeriac puree, cavolo nero, roasted shallots, red wine jus

**TUNA STEAK**  
broccoli, salsa verde, lemon wedge

**CHARRED BUTTERNUT PUMPKIN**  
creme fraiche, hazelnut, sage, pickled shallots, maple syrup (v)

## DESSERTS

**PEAR AND RICOTTA TART**  
cinnamon ice cream (v)

**TRADITIONAL CHRISTMAS PUDDING**  
brandy sauce (v)

**CHOCOLATE & RASPBERRY TART**  
raspberry sorbet (pb)

**CHEESEBOARD**  
selection of cheese, jam, crackers, grapes (v) (+£10 supplement)

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## COMPLIMENTARY DIGESTIF

(v) represents vegetarian, (pb) represents plant-based. For further dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team. However, if we have failed to impress you, please tell us immediately, the service charge will be removed and every effort made to redeem ourselves.