

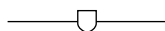


CHRISTMAS DAY £150

AVAILABLE ON CHRISTMAS DAY FROM 12PM UNTIL 3PM

APPETISER

Truffled Jerusalem artichoke soup (*vg, gf*)



CHOICE OF STARTERS

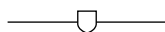
Mixed heritage beetroot salad, Rosary Goats Ash cheese, candied walnuts, toasted pine nuts (*gf*)

or

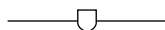
Pressed game terrine & apricot served with Piccalilli, chargilled sourdough

or

Pan fried King scallops, black pudding, caramelised shallot purée, crispy Parma ham



Ridgeview & pomegranate sorbet (*vg, gf*)



CHOICE OF MAIN COURSES

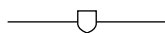
Norfolk Bronze turkey, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes,
Brussels sprouts & chestnuts, honey roast parsnips & carrots,
cranberry sauce, bread sauce, turkey gravy

or

Fillet of halibut, glazed salsify, celeriac purée, buttered leeks, Avruga caviar & Champagne sauce

or

Truffle & wild mushroom risotto, black garlic, roasted chestnuts & pickled shimeji mushroom (*vg, gf*)



CHOICE OF DESSERTS

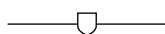
Christmas pudding with brandy butter

or

Bitter chocolate tart, wild cherries (*vg, gf*)

or

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie,
Rosary Goats Ash served with oatcakes, celery, Bramley apple & cider chutney & grapes



Mince pies & coffee

(*vg: vegan | gf: gluten free*)