

Christmas Day 25

Homemade bread with Duo of Butters

Starters

Smoked Salmon Canneloni

avocado cream, pickled cucumber, seaweed tapioca crisp (can be GF & DF)

Smoked Cauliflower Veloute

rosemary & truffle beignet, homemade bread (V, can be VE & GF)

Salt Baked Heritage Carrots

honey ricotta, orange segments, braised chicory (V, can be VE & GF)

Goose Leg Croquette

charred baby gem, sweetcorn puree, pickled radishes (can be DF & GF)

Butternut Squash Bavaois

smoked tarragon mayo, granola, apple pearls (VE, can be GF)

Palate Cleanser

Mains

Roasted Free Range Bronze Turkey

with all the trimmings (can be GF & DF)

Caramelised Shallot Tart Fine

with all the trimmings (V, can be VE & GF)

Pan Roasted Halibut

fennel croquettes, tempura Oysters, samphire, cider butter sauce (can be GF & DF)

Beef Fillet

cavolo nero, mushroom ketchup, crispy potatoes, red wine jus (can be GF & DF)

Crispy Polenta

wild mushrooms, baby artichokes, kale, cep veloute (VE, can be GF)

Desserts

Christmas Pudding

brandy sauce, berry compote (V, can be VE & GF)

Praline Mille-Feuille

griottine cherry, Baileys ice cream (V, can be VE & GF)

Biscoff Lava Cake

mince pie ice cream, ginger brandy snap (V)

Pistachio Paris-Brest

raspberry sorbet, tuile (V)

Chocolate Pot de Creme

apricot compote, amaretti biscuit (V, can be VE & GF)

Petit Fours