

CHRISTMAS DAY

STARTERS

Butternut squash soup with fried sage leaves, gruyère croutons and truffle oil (GF*, N, V)

Brûléed figs with aged balsamic, whipped ricotta and hazelnuts (GF*, N, V, VE*)

Crispy lamb bonbons, parsnip purée, truffle honey, pickled onions and parsnip crisps

Prawn cocktail, smoked salmon, with pickled cucumber salad and spiced bloody mary emulsion



MAINS

Roast turkey breast, cranberry and thyme stuffing, goose fat potatoes, pigs in blankets served with roasting gravy (GF*, N)

Sirloin of beef, Yorkshire pudding, roast potatoes and port wine jus (GF*, N)

both served with a selection of seasonal vegetables

Roast fillet of salmon, butternut squash fondant, sweet and sour cabbage, and spiced caramel jus (GF*)

Mushroom pithivier, onion soubise, buttered spinach, chestnuts and roast shallots (N, V)



DESSERT

Cheese plate, chutney, grapes and crackers (GF*, N, V)

Chocolate fondant, vanilla ice cream, hazelnut praline and salted caramel sauce (GF, N, V)

Clementine trifle with cranberry and pistachio (N, V)

Christmas pudding, vanilla cream, ice cream and brandy sauce (GF*, N, V, VE*)

£95.00 per person

