

# CHRISTMAS EVE

4 course menu - £160

## STARTER

### THINLY SLICED VEAL RUMP

*Truffle & Parmesan Cream, Gem Lettuce, Brioche Croutons, Pickled Walnut*

*or*

### ACORN SQUASH VELOUTÉ

*Lobster, Ginger, Sour Cream*

## MIDDLE COURSE

### TRUFFLE RISOTTO

*Aged Parmesan, Parsley Oil*

## MAIN COURSE

### FILLET OF SLOW COOKED LAKE DISTRICT FARM BEEF

*Braised Short Rib, Spinach, Carrot, Truffle Roasted Potatoes*

*or*

### FILLET OF SCOTTISH HALIBUT, LIGHTLY BRAISED

*Olive Oil Creamed Potato, Salsify, Almond, Champagne Sauce*

## DESSERT

### HOMEMADE CHRISTMAS PUDDING

*Brandy Anglaise*

*For the table*

*and*

### BLACK FOREST BUCHÉ DE NOËL

*or*

### SEASONAL CHEESE SELECTION

*Crackers, Fruit Bread, Grapes, Celery*

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## STARTER

**AUBERGINE & TOFU TARTLET**  
*Smoked & Crisp Aubergine, Onion Jam, Pine Nut*

## MIDDLE COURSE

**ITALIAN WINTER LEAVES**  
*Cashew Curd, Carrot, Clementine*

## MAIN COURSE

**TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT**  
*Caramelised Celeriac Purée, Kale, Celeriac Jus*

*or*

**BRAISED WHITE ONION**  
*Tapioca Crisp, Root Vegetables, Trompette Mushrooms, Truffle Jus*

## DESSERT

**SPICED PANNA COTTA**  
*Sherry & Orange Compote, Speculoos Biscuit*

*or*

**REDCURRANT & VANILLA BAUBLE**  
*Coconut Sorbet*