

Christmas Day

3 courses 97.50 pp

starters

Wild Mushroom & Truffle Soup *VE NGA*

Truffle oil, wild mushroom, spinach & thyme layered focaccia bread

British Smoked Salmon & Butter-Poached King Prawns *NGA*

Crushed avocado with lime zest, confit cherry tomatoes, baby gem lettuce, Bloody Mary cocktail sauce, toasted sourdough

Baked Camembert *V NGA*

Tracklements fig relish, crispy rosemary, confit garlic, toasted sourdough

Pan-Seared Scallops *NG*

Truffle parsnip purée, crispy smoked pancetta, rich brandy jus

Seared Beef Carpaccio *NG*

Rocket, Parmesan, olive oil, confit cherry tomatoes, Maldon sea salt, green peppercorns

mains

All served with buttered tenderstem broccoli & Brussels sprouts, roasted carrots & parsnips

Roast Turkey & Beer-Baked Ham *NGA*

Cranberry & chestnut sausage meat stuffing, Old Spot sausage wrapped in smoked streaky bacon, beef dripping Maris Piper roast potatoes, buttery roast gravy

Beef Fillet Rossini *NGA*

8oz fillet steak, served medium-rare, brioche crouton, chicken liver & truffle parfait, creamy mash, rich brandy jus

Duo of Duck *NG*

Pan-seared duck breast, served pink, confit duck pie, buttery fondant potato, red wine & balsamic jus

Lamb Sirloin *NG*

Served pink, Koffmann's creamy gratin potatoes, rich lamb jus, mint & caper relish, pine nut crumb

Pan-Seared Stone Bass *NG*

Pressed & roasted baby potatoes, British peas, smoked streaky bacon, white wine & confit garlic cream sauce, caramelised lemon

Roasted Butternut Squash *NG VE*

Chestnut & cranberry stuffing, pressed & roasted baby potatoes, buttered spinach, butternut squash purée

desserts

Stronghart Christmas Pudding *V*

Brandy butter, orange & cranberry compote, brandy snap basket

Potted Blackcurrant Cheesecake *VE*

Blackcurrant compote, Lotus Biscoff crumb

Morello Cherry Pavlova *V NG*

Morello cherry compote, whipped vanilla cream, raspberry coulis, freeze-dried raspberries

Dark Chocolate Fondant *V NG*

Salted caramel, Arabica coffee ice cream, toffee pieces

British Cheese Board *V NGA*

Vintage Barber's Cheddar, Rosary goat's cheese, Yorkshire Blue, Tracklements fig relish, Thomas Fudge's crackers, salted butter

To finish

*Tea or coffee,
luxury chocolate truffles *V*
and a mini mince pie*

£20pp deposit. Full payment and pre-order due by 30th November. *Children 12 and under dine half price. All prices include VAT. A 10% discretionary service charge will be added to the final bill for tables of 8 or more. All tips are retained by the grateful team.

+ **A CHRISTMAS MENU** 3 courses for 48.75pp, with hot chocolate & chocolate truffles *V* to finish.
× **FOR OUR YOUNGEST GUESTS** × Turn over for our Children's Christmas Menu or dine half price from the above menu*