

Christmas Day

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 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 VE | NG

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

desserts

Stronghart Christmas Pudding V

Brandy butter, clotted cream, orange & cranberry compote

Potted Blackcurrant Cheesecake VE

Blackcurrant compote, Lotus biscoff biscuits

Dark Chocolate Fondant V | NG

Salted caramel, Arabica coffee ice cream, toffee pieces

Morello Cherry Pavlova V | NG

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

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

115.00 pp incl. a glass of fizz

A Christmas menu for our youngest guests

3 courses for 57.50 pp

Includes Hot Chocolate & Chocolate Truffles V to finish

*Turn over for our Children's Christmas Menu or dine half price from the above menu**

£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. All tips are retained by the grateful team.