

CHRISTMAS DAY

FIVE COURSES | £98 PER PERSON

FOR THE TABLE

FOR THE TABLE

Parmesan & Cranberry Palmiers (v)

Honey & Mustard Sausages

Spiced Parsnip Soup; sourdough, whipped sea salted butter (v)(pbo)

King Prawn Cocktail; sriracha marie rose, lettuce, sourdough, whipped sea salted butter

Dolcelatte Blue Cheese; mulled pear, caramelised pecans, chicory, pickled cucumber (v)

Chicken Liver & Brandy Parfait; sourdough, red onion marmalade

Lemon Sorbet (pb)

◆◆———— **Lemon Sorbet** (pb) —————◆◆

Roast Turkey; a pig in blanket, duck fat & rosemary roast potatoes, maple-glazed parsnips & carrots, brussels sprouts, braised red cabbage, broccoli, red wine gravy

Fillet Mignon; pomme purée, wild mushrooms, sautéed cavolo nero, truffle cream sauce, veal jus

Honey Roast Salmon; garlic & herb crumb, pomme purée, sautéed cavolo nero, mulled wine sauce

Spiced Parsnip & Squash Wellington; rosemary roast potatoes, maple-glazed parsnips & carrots, brussels sprouts, braised red cabbage, broccoli, red wine gravy (pb)

Trimmings for the table: pigs in blankets, cauliflower & leek cheese (v), sage & onion stuffing (pb)

Traditional Christmas Pudding; brandy sauce (v)(pbo)

Chocolate Fondant; melt-in-the-middle dark chocolate pudding with morello cherry compote and Chantilly cream (v)

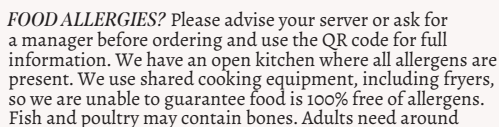
Raspberry & White Chocolate Panna Cotta; fruits of the forest sauce (v)

Biscoff Cheesecake; salted caramel ice cream, biscuit butter (pb)

BRITISH CHEESEBOARD & MINCE PIES (V) FOR THE TABLE + £5PP

Kids menu £49

£10pp deposit / Pre-orders and full payment required by the 1st December.



2000kcal per day. Prices include VAT at the current rate. Menu subject to change and availability, full terms and conditions online. (N) contains nuts (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.

