

CHRISTMAS DAY MENU

STARTERS

Smoked Salmon Roulade

Filled with Avocado and Prawn Mousse, Fresh Dill,
Horseradish Marie Rose Purée

Smoked Chicken Breast

Pickled Blackberries, Blackberry Gel, Torched Chicary,
Crumbled Blue Cheese, Parma Ham Crisp, Fig Glaze

Celeriac Potato Rösti (V)

Curried Parsnip Gel, Five Spiced Carrot Crisp,
Watercress Oil

Confit Duck Leg Ravioli

Wild Mushroom Cream Sauce, Parmesan Crisp

SOUP COURSE

Minestrone Soup (V)

Parmesan Croutons

MAIN COURSES

8oz Pork Fillet

Burnt Apple Purée, Potato & Sweet Potato Dauphinoise,
Baby Apple, Honey-Braised Heritage Carrot, Baby Leek,
Pork & Apple Cider Sticky Jus

Pan-Seared Scottish Salmon

Sweet Potato, Spinach & Basil Wellington,
Buttered Spinach, Atlantic Prawns, White Wine,
Lemon & Dill Cream Sauce

Traditional Turkey Ballotine

Stuffed with Cranberry Sage Sausage Meat Stuffing,
Pigs in Blankets, Beef Fat Roast Potatoes, Carrot & Swede
Mash, Fricassée of Carrot, Parsnips & Brussels Sprouts
Cooked in Pancetta Butter, Rich Turkey Jus

Festive Nut Roast (VE)

Vegan Cauliflower Cheese Purée, Brussels Sprouts,
Honey Glazed Carrot, Roast Potatoes, Carrot Crisp,
Vegan Jus

DESSERTS

Nutmeg Christmas Crème Brûlée

Triple Chocolate Cinnamon Biscotti

Traditional Christmas Pudding

Brandy Crème Anglaise

Homemade Mince Pie

Crackling Top, Confit Cherry Compote,
Apple Gel, Chantilly Cream

Vegan Chocolate Torte (VE)

Served with Vegan Eggnog Custard

CHEESE COURSE

Selection of Chef's Choice Cheese, Pear & Fig Chutney, Celery, Pickled Grapes

(VE) = Vegan (VEA) = Vegan option available (GF) = Gluten free (GFA) = Gluten free option available

Menu prices include VAT. Dishes may contain nuts or traces. All weights are pre-cooked. Please inform your server of any allergies, dietary requirements or preferences.