

Christmas Day Menu

£90 Adult / £45 Children (Under 12)

Selection of warm breads, infused butters with olive oil & balsamic vinegar

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Roast sweet potato & lentil soup

With tomato & chilli oil served with rosemary & garlic focaccia bread. (V)

Chicken liver, wild mushroom & smoked bacon potted pate

Topped with green peppercorn & thyme butter, served with an apple, fig & cranberry chutney & toast.

Wild & field mushrooms pan fried in garlic & herb butter

Served on griddled sourdough bread topped with roquette & walnut pesto. (V)

Trio of fish

Beetroot, lemon & rhubarb gin gravadlax, prawn Caesar salad on crisp baby gem, smoked haddock, Parma ham & roast red pepper roulade, served with griddled smoked sea salt crostini.

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Traditional roast turkey dinner / Leek, potato, mushroom & lentil bake (V)

Served with pigs in blankets, cranberry relish, sage & onion beignet, herby roast potatoes, creamy mashed potato, carrot & orange puree, honey roast parsnips & sprouts tender stem broccoli, Yorkshire pudding & rich gravy.

Fillet steak (8 oz)

Served with dauphinoise potato, roast baby vegetables, tender stem broccoli, with a pink peppercorn sauce.

Venison, winter vegetable & stout pie

Served with roast celeriac, smoked bacon, thyme & sweet baby onions creamy mashed potato, bone marrow gravy.

Roast cod loin

Sat on a potato cake, with a saffron & pea broth, topped with lemon balm & pea shoots.

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Traditional Christmas pudding

Served with Brandy sauce, custard or vanilla pod ice cream.

Salted Caramel & chocolate profiteroles

with chocolate dome & a white chocolate & coffee sauce.

Cheese board

Selection of British cheeses, homemade pickle, fruit & celery and crackers

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Coffee & Petit fours