



Christmas Day Menu

Book in advance - Three course set menu £85 per person, to include a glass of fizz on arrival

TO START

Lobster Thermidor Mousseline with Ginger Jelly

Roast Pigeon Breast, Beetroot, Fig and Blue Cheese

Brûléed Chicken Liver Parfait, Homemade Brioche and Cranberry Chutney (GF option available)

Pumpkin Velouté with Sautéed Wild Mushrooms (V) (GF)

INTERMEDIATE

Champagne Sorbet

MAINS

Traditional Roast Turkey, Pigs in Blankets, Glazed Carrots and Parsnips, Duck Fat Roast Potatoes, Brussel Sprouts, Red Cabbage and Bread Sauce (GF)

Fillet of Beef Wellington, Smoked Potato Purée, Braised Oxtail and Bone Marrow Rarebit, Wild Mushroom, Celeriac and Rich Beef Jus

Monkfish Tail, Blackened Spice, Crushed Potato, Samphire, Lightly Spiced Mussel Sauce (GF option available)

Beetroot Wellington, Beetroot Puree, Roast Potatoes, Glazed Carrots and Parsnips, Brussel Sprouts (GF) (V) (VG)

DESSERT

Traditional Christmas Pudding with Brandy Butter Ice Cream

Rich Chocolate and Orange Tart with Blood Orange Sorbet (GF option available)

Mulled Winter Fruit Crumble with Cinnamon Ice Cream

Selection of 3 Cheeses, Homemade Chutney, Apple, Truffle Honey and Artisan Biscuits (GF option available)