

# CHRISTMAS DAY MENU *£92 per adult | £40 per child (5-12) | £20 per child (under 5)*

Includes a glass of bubbly on arrival, 3 course meal, coffee and mini mince pies



## STARTERS

**Truffled Roscoff onion velouté,**  
gruyere and garlic chive tortellini  
(v) (gfo) (vgo)

**Duck liver and orange parfait,**  
cherry jam, candied walnuts and  
artisan baked sourdough (gfo)

**Lobster and crayfish salad,**  
Bloody Mary sauce, avocado and caviar  
(gfo)

**Goat's cheese and red onion rarebit tartlet,**  
beetroot jam, caramelised fig, rocket  
and pesto dressing (v)

**Seared king scallops,**  
crisp pork belly, compressed apple,  
salt-baked celeriac and black truffle (gfo)

**Roasted butternut squash,**  
tarragon and chestnut risotto,  
toasted pumpkin seeds and crispy kale  
(vg) (gfo)

## MAINS

**Roasted breast of turkey,**  
sweet cured bacon-wrapped sausage,  
goose fat potatoes, Manuka honey-glazed  
heritage carrots, piccolo parsnips, shallot  
and thyme stuffing, buttered sprouts and  
rich turkey gravy (gfo)

**Fillet beef Wellington,**  
truffled pomme purée, garlic spinach,  
roasted cocotte vegetables and red wine jus

**Poached halibut,**  
wilted winter greens, potato and dill rösti,  
Champagne and caviar cream (gfo)

**Gressingham duck breast,**  
Pommes Anna, caramelised pear,  
blackberries and juniper and gin sauce (gfo)

**Double-baked cheese soufflé,**  
stuffed globe artichoke with red onion juice  
and pickled salad (v)

**Wild mushroom, baby leek  
and black truffle pithivier,**  
roasted potato, agave and thyme-roasted  
root vegetables, cranberry sauce and gravy  
(vg)

## DESSERTS

**Traditional Christmas pudding,** brandy  
sauce and clementine chutney (gfo)

**Classic pecan pie,** maple crème Anglaise  
and clotted cream ice cream (v)

**White chocolate sphere,** Bailey's marquise  
served with a whisky crème (gfo)

**Black Forest wonderland,** Valrhona  
chocolate mousse, cherry gel and coconut  
crumble (gfo)

**Warm Bramley apple tart tatin,** calvados  
ice cream and vanilla tuille

**Chef's cheese board**  
Perl Las 'Blue Pearl', Collier's Welsh  
cheddar and Pearl Wen Organic Cenarth  
brie served with truffle honey, quince and  
Peter's Yard crackers (gfo)

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Coffee and mini mince pies

(v) *Vegetarian* (vg) *Vegan* (vgo) *Vegan option available* (gfo) *Gluten-free option available*

