

CHRISTMAS DAY MENU



APERITIF

**GLASS OF CHAMPAGNE or
VIRGIN COCKTAIL**

STARTERS

POTATO & LEEK SOUP (ve)

crispy onions, toasted focaccia

WALNUT & STILTON TARTLE (v)

wild rocket, roasted figs, balsamic reduction

BEETROOT GRAVADLAX

cucumber spaghetti, toasted rye, horseradish cream

CHICKEN & LEEK TERRINE

crispy pancetta, avocado mousse, micro herbs

DESSERTS

STICKY TOFFEE PUDDING

vanilla ice cream, butterscotch sauce

BAKED VANILLA CHEESECAKE

morello cherry compote

DOUBLE CHOCOLATE GATEAU

chantilly cream, chocolate sauce

CHEESE PLATTER

quince jelly, crackers

PASSIONFRUIT SORBET (ve)

MAINS

CANON OF LAMB

mash potato, sautéed garlic spinach,
rosemary & port jus

ROAST TURKEY

pork & sage stuffing, devils on horseback,
seasonal vegetables, roast potatoes,
cranberry sauce, gravy

10OZ RIBEYE STEAK

chunky chips, grilled mushroom, tomato,
wild rocket, peppercorn sauce

BAKED SALMON EN CROÛTE

fondant potatoes, baby broccoli, arrabbiata sauce,
basil pesto

ROAST VEGETABLE TAGINE (ve)

orange & coriander couscous, tabbouleh salad

**WILD MUSHROOM & ASPARAGUS RISOTTO
(v)**

chive crème fraîche, shaved parmesan

COFFEE & MINCE PIES

**3 COURSES:
£60.00 PER PERSON**

(v) Vegetarian (ve) Vigan. Allergen information available.

Please advise us of any special dietary requirements. A discretionary service charge of 12.5% will be added to all bills