

D

Christmas Eve

To Start

Confit duck terrine, mixed leaves, plum dressing
Roasted Jerusalem artichoke soup, toasted sourdough (v,v+)
Roasted baby beetroots, candied hazelnuts, blue cheese, honey
mustard dressing (v)

The Main Event

Pan-fried fillet of beef (cooked medium rare), Koffman fries,
seasonal greens, chimichurri
Curried monkfish tail, steamed mussels, charred leek
Chestnut & sprout pappardelle, carrot top pesto, parmesan (v,v+)

To Finish

White chocolate & cranberry delice
Chocolate truffle torte, spiced pear
Baileys cremeaux with gingerbread

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%

D

Christmas Day

To Start

Roasted Winter squash soup (v,v+)
Juniper gin cured trout & orange
Heritage carrot terrine, quince (v,v+)

Second Course

Smoked salmon & crab salad, fennel, avocado, apple
Salt-baked celeriac, smoked almond butter (v,v+)

The Main Event

Turkey & pork stuffing ballotine, pigs in blankets,
onion puree with all the trimmings
Roast Sirloin of beef with all the trimmings
Beetroot & spinach Wellington with all the trimmings (v,v+)
Seared fillet of halibut, crushed potatoes, preserved lemon purée,
purple sprouting broccoli

To Finish

Christmas pudding, brandy butter
Chocolate Bûche de Noël
Pavlova with clementine & cinnamon

Including canapés on arrival

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Boxing Day

To Start

Torched smoked mackerel, preserved lemon, mixed leaves
Mushroom & potato risotto, soft poached egg, mushroom velouté (v)
Smoked duck breast, carrot puree

The Main Event

Maple glazed venison, colcannon, star anise & orange-glazed carrots
Soy-glazed celeriac, hazelnut crumb, tenderstem broccoli,
celeriac puree (v,v+)
Roasted loin of cod, winter vegetable ratatouille, kalettes

To Finish

Apple tart tatin with salted caramel, vanilla ice cream
Clementine & dark chocolate délice, Grand Marnier
Selection of local cheese, spiced cranberry chutney, crackers,
grapes, celery

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