

CHRISTMAS DAY MENU

STARTERS

Goose, Bacon Lardon & Sage Terrine – Port & Cranberry Onion Chutney
Vodka & Orange Cured Salmon – Caperberry, Pomegranate & Avocado Salad
Cider & Onion Soup – With Apple & Cheese Toasts
Coconut Cashew Cream & Beetroot Crostini – With Tomato Salsa

MAINS

Traditional Christmas Feast – Succulent Roast Turkey, Honey Roast Ham,
Garlic & Herb Roast Potatoes, Crushed Root Vegetables, Spiced Red Cabbage,
Roasted Sprouts with Hazelnut Butter, Pigs In Blankets,
Cranberry & Orange Sausage Meat Stuffing

Fillet Of Beef with Ox Cheek – Nettle Puree, Sweet Potato Fondant & Sauce Diable

Monkfish with Cranberry, Sage & Pine Nut Stuffing – Orange & Thyme Dressing,
Roasted Sprouts with Hazelnut Butter, Parmentier Potatoes, Chestnuts & Sage

Wild Mushroom, Chestnut & Thyme Pithivier – Garlic & Herb Roast Potatoes,
Crushed Root Vegetables, Roasted Sprouts with Hazelnut Butter, Spiced Red Cabbage

DESSERTS

Pumpkin & Pecan Cheesecake – Salted Caramel Ice Cream, Dulce De Leche Sauce
Traditional Christmas Pudding – With Brandy Custard
Gingerbread Tiramisu – With St Clements Mascarpone
Whisky & Chocolate Crèmeux – Salted Caramel. Belgian Chocolate Ice Cream
British Isle Cheese Selection (£5 supplement)

TO FOLLOW – Tea or Coffee & Warm Mince Pies

Four
COURSE MENU £97.95
PER PERSON

CHILDRENS
MENU £47.95
12yrs & under PER CHILD

DEPOSITS & PRE-ORDERS

£40 deposit per person required
when booking, full payment &
pre-orders submitted no later
than December 1st.

A discretionary 10% service charge will be added to your bill.