

# Christmas Day

**SIX COURSES £130.00**

PRE-BOOKING REQUIRED

**Glass of fizz on arrival**

## Pre-Starter

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**Polenta Fritter** wild mushroom and truffle

## Starters

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**Roast Cauliflower & Truffle Soup** v • GFA

toasted hazelnut, whipped butter

**Duck Liver Parfait** GFA

brioche, fig chutney, caper, gherkin & watercress salad

**Wild Mushroom Tortelloni** VE

Jerusalem artichoke cream,  
sautéed girolles, crispy sage

**Gin-cured Trout** GF

celeriac & preserved lemon remoulade, watercress

## Mains

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**Roast Turkey & Bacon Roulade**

roast potatoes, maple-glazed parsnips,  
thyme-roasted carrots, Brussels sprouts,  
pigs-in-blankets, cranberry jus

**Fillet of Halibut** GF

dauphinoise, samphire, lobster sauce, chive oil

**Duo of Beef** GF

6oz fillet steak, beef cheek & port bon-bon, pommes Anna,  
roasted-carrot purée, buttered kale, red wine jus

**Sweet Potato, Harissa  
& Pine Nut Wellington** VE

roast potatoes, maple-glazed parsnips, thyme-  
roasted carrots, Brussels tops, vegan gravy

## Desserts

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**Christmas Pudding** v • VEA

brandy custard, brandy syrup

**Chantilly Cream Trifle** v

Maraschino cherries, custard, sponge fingers,  
fresh raspberries, jelly

**Dark Chocolate Torte** v

orange crème fraîche

**Sticky Toffee Pudding** v

clotted cream ice cream, toffee sauce, honeycomb

**Chocolate & Amaretto Fondant** v

clotted cream ice cream, raspberry coulis

**Selection of Fine British Cheese  
for the table** v

biscuits, onion chutney



## To Finish

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**Coffee & Mince Pie**

**Petits Fours** v blood orange chocolate truffle