



Christmas Day



£95 PER PERSON



Starters

HAM HOCK TERRINE *(gfa)* - Celeriac remoulade, truffle oil & crispy parsnips

SMOKED SALMON *(gfa)* - Beetroot, dill, lilliput capers, grilled ciabatta & horseradish crème fraîche

CELERIAC & WHITE TRUFFLE SOUP *(vgn, gfa)* - With crispy leeks & warm rustic ciabatta

BAKED CAMEMBERT *(v, gfa)* - With hot honey, pomegranate & grilled ciabatta

Main courses

ROAST TURKEY & BAKED HAM - With all the trimmings

FILLET STEAK *(gf)* - Fondant potato, charred shallot, seasonal vegetables & Bordelaise sauce

DUO OF DUCK *(gf)* - Confit duck leg with pan-seared breast, fondant potato & plum sauce

SALMON FILLET - With shellfish chowder, charred tenderstem & mashed potato

BUTTERNUT SQUASH, SPINACH &

GARLIC MUSHROOM PITHIVIER *(vgn)* - With roast potatoes & winter veg

Desserts

TRADITIONAL CHRISTMAS PUDDING *(v)* - With brandy sauce & brandy cream

BAILEYS, GINGER & CHOCOLATE CUBE *(gf)* - Served with honeycomb pieces & Chantilly cream

SALTED MILLIONAIRES SHORTBREAD CAKE *(vgn)* - With vegan vanilla ice cream

CHOCOLATE BROWNIE TRUFFLE CAKE *(vgn, gf)* - With vegan vanilla ice cream