

CHRISTMAS DAY LUNCH

CANAPES

WILD MUSHROOM & GRUYERE TARTLET

PRUNES STUFFED WITH BLUE CHEESE, WRAPPED IN PARMA HAM

BLINI WITH GIN-CURED SALMON CAVIAR

STARTERS

all served with champagne sorbet

GOOSE & APPLE TERRINE

pickled walnut, brioche, caramelised onion jelly

GOAT'S CHEESE, BEETROOT & ASPARAGUS TART (veo)

celery gel, toasted walnuts

SMOKED EEL

heritage beetroot, crisp apple, cucumber & radish salad,
tarragon & horseradish sauce

MAINS

all served with pigs in blankets, roast potatoes, honey-roasted root
vegetables, seasonal vegetables, cider-braised red cabbage

BROWN BUTTER-ROASTED FREE-RANGE
BRONZE TURKEY BREAST

ham hock & goose ballotine, cranberry

RARE-BREED BEEF FILLET WELLINGTON

honey-roasted celeriac puree

BUTTERNUT SQUASH, CHESTNUT & BRAISED LEEK PITHIVIER

cranberry stuffing

PARMA HAM-WRAPPED MONK FISH

smoked salmon & cranberry croquette, saffron & white wine sauce

DESSERTS

CHOCOLATE & ORANGE DELICE

blood orange sorbet, orange delight

CHRISTMAS PUDDING

brandy cherries, crème anglaise

APPLE CAKE

topped with crunchy flaked almond, homemade vanilla custard

SELECTION OF FINE CHEESES

fig & date chutney, cranberry crackers

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | vo./vegetarian option available | ve./vegan | veo./vegan option available

All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help.