



CHRISTMAS DAY

5-COURSE MENU

£70 PER PERSON

ON ARRIVAL

A glass of Champagne with:

Spinach & Artichoke Dip (v)

Tempura cranberries, herb oil, flatbread

STARTERS

Walnut & Pear Tart (v)

Panko fried blue cheese, chicory marmalade

Celeriac & Truffle Soup (v+)

Garlic & herb croutons, hazelnut pesto

Caramelised Figs & Serrano Ham

Grapefruit mayonnaise, chilli jam, chestnuts, fried sourdough

MAIN COURSES

All served with spiced roast potatoes, orange & maple glazed carrots, celeriac puree & brussel sprouts

Turkey Paupiette

Sage & onion stuffing, bacon wrapped chipolatas, thyme gravy

Moroccan Spiced Cauliflower (v+)

Pomegranate & harissa sauce

Beef Wellington

Red wine & port sauce

Pan Seared Hake

Crab & citrus butter sauce

DESSERTS

Ginger & Lemon Mille-Feuille

Mulled spiced poached pear, toffee ice cream

Chocolate & Clementine Torte (v+)

Chocolate sauce & vanilla ice cream

Christmas Pudding

Brandy & cinnamon sauce

TO FINISH

Cheese & Biscuits

Chutney, celery, grapes