

CHRISTMAS DAY MENU

Starters

Native Scottish Lobster Cocktail *e, cr*
Avocado | Cucumber | Spring Onion | Marie Rose Sauce

Smoked Salmon & Cream Cheese Roulade *f, d, g, m*
Beetroot Tartare | Horseradish Cream | Sourdough Crisp

Guinea Fowl, Smoked Ham Hock Terrine *su, g, d*
Pancetta | Armagnac Prunes | Toasted Brioche

Cream of Cauliflower Soup *n, d, e, g*
Toasted Walnuts | Colston Basset Stilton Scone

Mains

Roast Bronze Norfolk Turkey *n, d, e, g*
Chestnut & Apricot Stuffing | Free Range Pork Chipolata | Honey Bacon Roll
Cranberry Sauce

Sirloin of Himalayan Salt Aged Beef *g, d, mu*
Yorkshire Pudding | Horseradish Sauce

Fillet of Cornish Brill *d, su*
Roscoff Onion | Cep Purée | Red Wine Sauce

Salt Baked Celeriac *d, ce, n*
Celeriac Purée | Shaved Winter Truffle | Wild Mushroom | Roasted Macadamia

Sides to Share

Duck Fat Roast Potatoes
Brussel Sprouts with Chestnuts & Bacon | Mashed Carrot & Swede
Honey Roasted Heritage Carrots
d, n

Desserts

Traditional Christmas Pudding *su, d, e, g, n*
Brandy Sauce

Warm Mulled Williams Pear Tart *su, d, e, g*
Vanilla Ice Cream

Black Cherry Yule Log *su, d, e, g*
Kirsch Marinated Cherries

Coffee & Mince Pies *e, d, g, so, tn*

£155 Per Person

**e = eggs, cr = crustaceans, n = nuts, g = gluten, so = soy
mu = mustard, f = fish, ce = celery, su = sulphites,
mo = molluscs, d = dairy, se = sesame, tn = tree nuts**

We always endeavour to manage the unintentional presence of allergens through potential cross-contact however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens. A discretionary optional service charge of 12.5% will be added to your bill. Includes VAT.