

# Christmas Day Menu

£80 per head for adults - £45 per head for kids under 12  
Small children / babies ask the manager for one course options



## PRE-STARTER

Celeriac & apple soup, truffle croutons, herb oil (VG)

## STARTERS

Crayfish & prawn cocktail  
Cos lettuce, apple, Marie rose sauce

Duck liver parfait  
Confit onion & sherry marmalade, frisée, toasted sourdough

Oak smoked salmon  
pickled cucumber, capers, lemon, chive creme fraiche, toast

Roasted squash & endive salad (VG)  
Lovage crumb, vegan labneh, pomegranate, coriander, clementine

## MAINS

Roast Norfolk bronze turkey  
Roast potatoes, sprouts, pigs in blankets, roast carrots, bread sauce & turkey gravy

Roasted sirloin of Herefordshire beef  
Roast potatoes, sprouts, chestnuts, roast carrots, Yorkshire pudding & red wine gravy

Grilled fillet of seabass  
Cornish crab crushed potatoes, savoy cabbage, sauce vierge

Wild mushroom Wellington (VG)  
Chestnuts, sprouts, glazed carrots, vegan gravy

## PRE DESSERT

Lemon posset  
Earl grey prunes, honey crumble

## PUDDINGS

Christmas pudding  
Brandy butter, vanilla custard

Valrhona chocolate pot  
Honeycomb, crème fraîche

Sticky toffee pudding (V)  
Toffee sauce, vanilla ice cream

Cheeseboard  
Stilton & Lincolnshire poacher, crackers & chutney

## AFTERS

Mince pies



VG (vegan) V (vegetarian) GIF (gluten ingredients free)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.  
IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN