

CHRISTMAS DAY MENU 2023

£120 per person

PRE-STARTER

CAULIFLOWER AND SMOKED APPLEWOOD CHEDDAR VELOUTÈ (GF)

Truffle oil and hazelnuts

TO START

LOBSTER AND PRAWN COCKTAIL

Toasted crumpet, fresh herb salad, seafood sauce

DUCK LIVER PARFAIT (GFA)

Carrot and apricot chutney, crostini

GRUYERE AND CHEDDAR SCONES (V)

Pickled celery and roasted figs

CHILLI GLAZED SALMON FILLET (DF/GF)

Asian style vegetable and noodles, XO sauce

HERITAGE BEETROOT (V)

Whipped goat's cheese with truffle, walnuts

MAINS

BARNACLES LOBSTER THERMIDOR

*Sauté new potatoes and tender stem broccoli
(£15 Supplement)*

PAN ROAST TURBOT (GF)

Potato terrine, sea vegetables and champagne sauce, finished with Caviar

ROASTED MONKFISH WITH BLACKENED SPICES (GF)

Textures of brassicas, sauté new potatoes, light mussel curry velouté

SPINACH, FETA AND BUTTERNUT SQUASH STRUDLE (VEA)

Herb roasted new potatoes, roasted pepper coulis

BUTTER ROASTED TURKEY* (GFA)

Cranberry and apricot stuffing, pigs in blankets

SLOW ROASTED STRIPLOIN OF BEEF* (GFA)

Yorkshire pudding and house gravy

** Served with duck fat roast potatoes, glazed carrots, parsnips, braised red cabbage and a medley of vegetables, house gravy*

DESSERTS

WARM CHRISTMAS PUDDING (DFA)

Brandy sauce and redcurrants

GLAZED CITRUS TARTLETTE

Italian meringue, candied lemon, orange sorbet

CHOCOLATE FRAMBOSIER

Layered chocolate sponge with raspberry puree and chocolate ganache

VANILLA CRÈME BRULÉE (GF)

Almond crumble, fresh berries

CONTINENTAL CHEESE SELECTION (GFA)

Grapes, biscuits and homemade chutney

TO FINISH

HOME MADE MINCE PIES

Tea and coffee

V = vegetarian, **VE** = vegan, **GF** = gluten free, **GFA** = gluten free alternative available,
DF = dairy free, **DFA** = dairy free alternative available

We recognize that some of our guests have specific dietary needs. Please ask a member of our team when pre-ordering and they will be happy to advise you and answer any questions.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. Although every care has been taken to remove all shell, shot and bones some small pieces may remain.

An optional 10% service is added to tables in excess of 8 guests. All customer gratuities are shared out equally amongst staff.

CHRISTMAS DAY CHILDRENS MENU

Children 12 years and under £65

PRE-STARTER

CREAM OF TOMATO SOUP (DFA)

Served with crusty bread

TO START

PRAWN COCKTAIL (GFA)

Garden salad, seafood sauce, wholemeal bread

GARLIC AND CHEDDAR FLATBREAD (GFA/V)

Rocket salad, thyme infused honey

CHICKEN POPPERS FLAVOURED WITH LEMON AND HONEY

Saffron mayonnaise

MAINS

BUTTER ROASTED TURKEY* (GFA)

Cranberry and apricot stuffing, pigs in blankets

SLOW ROASTED STRIPLOIN OF BEEF* (GFA)

Yorkshire pudding and house gravy

SPINACH, FETA AND BUTTERNUT SQUASH STRUDLE* (V/VEA)

Roasted pepper coulis

** Served with duck fat roast potatoes, glazed carrots, parsnips, braised red cabbage and a medley of vegetables, house gravy*

DESERTS

WARM CHRISTMAS PUDDING (DFA)

Brandy sauce and redcurrants

WARM BELGIAN CHOCOLATE BROWNIE (GF/DFA)

Vanilla ice cream

BAKED VANILLA CHEESECAKE

Blueberry compote, vanilla ice cream

TO FINISH

MINCE PIES