CHRISTMAS DAY MENU 2024

£125 per person

HANDMADE CANAPES

GAME TERRINE, apricot gel, micro herbs

SMOKED MACKREL RILLETTE, pickled shallots, melba toast

GOATS CURD, red pepper puree, seed cracker

TO START

CARAMELISED CELERIAC VELOUTE (GF/V/VEA)

Cotehill blue cheese cream, candied walnuts

WHISKY CURED SEATROUT (DF/GF)

Burnt cucumber, pickled cucumber, Yuzu

DUO OF DUCK

Caramelised pear puree, charred pear, micro herb

LOBSTER RISOTTO

Parmesan tuile, lobster oil

PUMPKIN AND RICOTTA TORTELLINI (V)

Smoked pumpkin puree, crispy sage

MAINS

BUTTER ROASTED TURKEY* (DFA/GFA)

Apricot stuffing, pigs in blankets, roasted potatoes

FILLET OF BEEF WELLINGTON*

Truffle pomme puree, braised shallots

* Served with glazed root vegetables, braised red cabbage, rich red wine sauce

BARNACLES LOBSTER THERMIDOR

Rich mornay sauce, potato grain, sautéed broccoli

PAN ROASTED HALIBUT

Saffron potato cake, heritage beetroots, watercress velouté

AUBERGENE AND RED PEPPER ROULADE (V/VEA)

Roasted vine tomatoes, garlic roasted new potatoes, pimento pepper coulis

DESSERTS

WARM CHRISTMAS PUDDING (DFA)

Brandy sauce and redcurrants

PEAR AND CARAMELISED WHITE CHOCOLATE MILLE FEUILLE

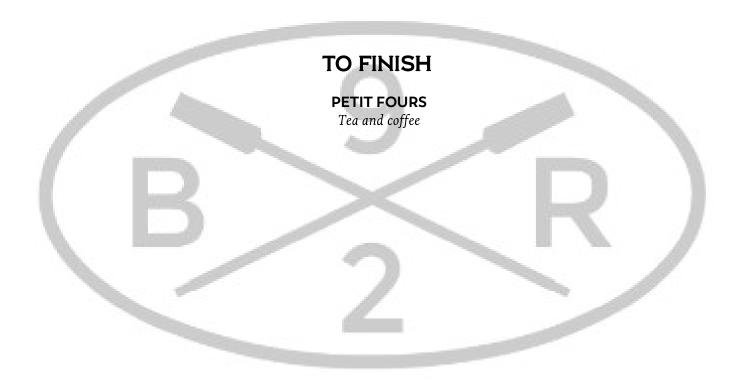
Poached pear pieces, candied hazelnuts

DAMSON AND VANILLA FOOL

Damson compote, oat crumble, vanilla cream

CONTINENTAL CHEESE SELECTION (GFA)

Roasted figs, crackers, celery, chutney



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 £60

HANDMADE CANAPES

GAME TERRINE, apricot gel, micro herbs

SMOKED MACKREL RILLETTE, pickled shallots, melba toast

GOATS CURD, red pepper puree, seed cracker

TO START

PRAWN COCKTAIL (GFA)

Garden salad, seafood sauce, wholemeal bread

TOMATO AND MOZARELLA FLATBREAD (GFA/V)

CHICKEN STRIPS (DF)

Barbeque sauce

MAINS

BUTTER ROASTED TURKEY (DFA/GFA)

Apricot stuffing, pigs in blankets, roasted potatoes, glazed root vegetables, braised red cabbage, rich red wine sauce

TEMPURA BATTERED HADDOCK (DF/GF)

Chips and peas

PENNE PROVENCAL (DF)

Fresh berbs

DESERTS

WARM CHRISTMAS PUDDING AND CUSTARD (DFA)

DAMSON CRUMBLE AND ICE CREAM

Vanilla ice cream

DOUBLE CHOCOLATE BROWNIE

Honeycomb

VANILLA CHEESECAKE

Berry salad

TO FINISH

PETIT FOURS