

# 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 VELOUTÉ (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*

## TO FINISH

### PETIT FOURS

*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 £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 herbs*

## 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**