



Christmas Day Menu

FOUR COURSES £70.00

AVAILABLE SUNDAY 25TH DECEMBER
PRE-BOOKING REQUIRED

Starters

Seared Scallops GF †
Chorizo, spring onion, cream
and basil oil (658 kcal)

**Gressingham Duck Liver
and Cointreau Pâté***
Relish and brioche toast (698 kcal)

Wild Mushroom & Tarragon Soup* V, VE
Artisan bread (397 kcal)

**Smoked Salmon, Crab and
King Prawn Cocktail*** †
Bloody Mary sauce, farmhouse bread
and dill mayonnaise (763 kcal)

Grilled Goat's Cheese Salad* V
Pickled beetroot, apple and candied walnuts (604 kcal)

Mains

**Traditional Christmas Dinner
with all the Trimmings** GF
Butter-basted roast turkey, streaky bacon,
creamed Brussels sprouts & bacon,
honey-roasted carrots, roast potatoes,
pig-in-blanket and red wine gravy (825 kcal)

Butternut Squash, Mushroom and Ale Pie V, VE
Hasselback potatoes, maple-roasted
root vegetables, Brussels sprouts
and red wine gravy (1095 kcal)

Slow-Roast Pork Belly GF
Dauphinoise potatoes, sautéed greens
and red wine gravy (1470 kcal)

Short-Rib of Beef GF
Hasselback potatoes, caramelised shallots
and sautéed greens (1470 kcal)

Roasted Cod Loin GF †
King prawns, coconut curry sauce, pak choi,
red peppers and fragrant edamame rice (792 kcal)

Desserts

Christmas Pudding V
Brandy sauce, and rum & raisin ice cream (536 kcal)

Chocolate Orange Tart V
Jude's blood orange sorbet
and clementine (893 kcal)

Sticky Toffee Pudding* V, VE*
Cornish clotted cream (910 kcal)
or *Jude's vegan ice cream (408 kcal)

Selection of British Artisan Cheese*
Biscuits, chutney, celery and grapes (767 kcal)

To Finish

Coffee and Mince Pie V, VE

*Gluten-free option available. Please speak to a member of the team for more details.