



Christmas Day Menu



FIVE COURSES £125.00
• CHILDREN UNDER 12 £45.00 •

AVAILABLE WEDNESDAY 25TH DECEMBER • PRE-BOOKING REQUIRED

STARTERS

Roasted Mushroom & Chestnut Soup GAV

girolle mushrooms, sourdough,
whipped butter, crispy sage, truffle oil

Duck Liver Parfait GA

toasted focaccia, fig chutney, caper,
gherkin & watercress salad

Roasted Beetroot Salad GFVE

aged feta, red endive, candied walnuts,
red grape, balsamic reduction

Gin-cured Trout GA

celeriac & preserved lemon remoulade,
roasted hazelnut, crostini

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted
carrots, Brussels tops, pigs-in-blankets, cranberry jus

Fillet of Halibut GF

saffron fondant potatoes, rainbow chard,
lobster sauce, chive oil

Duo of Beef GF

6oz fillet steak, mini cottage pie, roasted carrot purée,
buttered kale, red wine jus

Wild Mushroom & Pine Nut Wellington GFVE

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, Brussels tops, vegan gravy

DESSERT

Christmas Pudding V

brandy custard, brandy syrup
Vegan option available VE

Sticky Toffee Pudding V

clotted cream ice cream,
toffee sauce, honeycomb

Chantilly Cream Trifle VE

Maraschino cherries, custard, sponge,
fresh raspberries, jelly

Chocolate Fondant V

clotted cream ice cream, raspberry coulis,
hot chocolate sauce

TO FINISH

Coffee and Mince Pie V

FOR THE TABLE

Selection of Fine British Isle Cheese

water biscuits, apricot chutney