



CHRISTMAS DAY MENU

Arrive for 12:30pm for a chilled glass of champagne & canapés

Starters

Cauliflower & stilton soup, anchovies, cheese straw sticks

Smoked salmon & haddock layered mousse, melba toast, dill puree

Duck liver pate, foie gras, toasted ciabatta, sweet rhubarb compote

Classic prawn cocktail, spiced tomato sauce, crispy cos lettuce, shell on crevettes

Mojito sorbet

Mains

Pan fried seabass, creamy cauliflower puree, caramelised beetroot, sauce vierge

Venison wellington, French sautéed potatoes, butternut squash puree, garnish

Roast turkey, roasted chestnut stuffing, pigs in blanket

Caramelised red onion & goats cheese tart, wild mushroom & mushroom crème glaze

A selection of seasonal vegetables & potatoes will be served on your table

Puddings

Traditional Christmas pudding, brandy sauce

Chocolate & coffee mousse, pistachio crumb, espresso syrup

Roast fig & almond tart, vanilla ice cream, amaretto crumb

Selection of cheeses

Celery, chutney, quince jelly, dried fruits & nuts, crackers
(for the table)

Tea, coffee & mince pie

£95.00 Adult

£45.00 Child

Menu ingredients are subject to change without notice due to seasonality and availability

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please note: No smoking of any kind is permitted in the restaurant.