

# **CHRISTMAS DAY MENU**

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

## **Starters**

Roasted tomato soup, garlic & thyme croutons

Venison carpaccio, garlic & herb vinaigrette, pickles, baby leaves

Crab bisque, seared scallops, lemon oil, baby leaves

Duck liver parfait, truffle butter, rhubarb compote, ciabatta croutes

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### **Mains**

**Fillet of beef,** crispy potato chips, roasted butternut squash puree, creamed spinach & bacon, tenderstem broccoli, jus

Roast turkey, chestnut stuffing, pigs in blankets

**Seared miso King salmon,** butternut squash quinoa salad, pomegranate, pumpkin seeds, cumin, lemon oil

Ratatouille risotto, pumpkin, black olive, charred vine tomatoes, basil oil

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

## **Puddings**

Christmas pudding, brandy sauce

Limoncello panna cotta

White chocolate & berry cheesecake

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#### Selection of cheeses

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

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Tea, coffee & mince pie

£99.00 Adult £47.50 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.