

CHRISTMAS DAY

£99.95 PER PERSON

On Arrival

Glass of Prosecco
Homemade bread & whipped butter

Amuse-bouche

Celeriac and apple velouté, sage crisps, textures of onion, sage butter (Ve) (GFA)

STARTERS

Whipped goat cheese salad, savoury granola, beetroot textures, bay leaves, horseradish cream (V) (GFA)

Chicken and Duck Liver Parfait, kumquat ketchup, pickled clementine, shallot petals, truffled butter & toasted brioche

Prawn and Crayfish cocktail, Marie Rose, Baby Gem, Lemon gel, sourdough (GFA)

Winter vegetable tartlet, spiced squash puree, bay leaves, balsamic reduction (VE)

MAINS

Roasted herb turkey breast, pigs in blankets, maple roasted root vegetables, roasted and mashed potato, sage and onion stuffing, pancetta and chestnuts, sprouts, cranberries Yorkshire pudding and turkey pan gravy

Signature Beef Wellington, braised red cabbage, maple roasted root vegetables, fondant potatoes, seasonal greens, Bordelaise sauce

Wild mushroom Wellington, vegan cream, pine nuts, roasted and mashed potatoes, truffled carrot puree, maple roasted root vegetables, seasonal greens, Yorkshire pudding, vegetable gravy (V)

Pan-roasted Sea Bass, crab and dill crushed potatoes, wilted greens, oyster leaf, Champagne velouté dill oil (V)

DESSERTS

Sicilian lemon sorbet, sorrel, freeze-dried raspberries

Chocolate orange tart, pickled orange segments, Cointreau caramel, Chantilly cream (Ve) (GF)

Homemade Christmas pudding, brandy sauce, festive compote

Sticky toffee pudding, Medjool dates, salted caramel, honeycomb ice cream

Gingerbread panna cotta, mulled wine sauce, cherries, Chantilly cream, gingerbread crumb (GFA)

Cheeseboard, celery, apple chutney, frozen grapes, cheese biscuits, house chutney (GFA)

After Dinner

Tea, coffee & sweet treats