

CHRISTMAS DAY

£100 per person

Selection of Canapés

STARTERS

Duck and chicken liver parfait, *truffled butter, spiced plum chutney, brioche*
GF on request

Roasted tomato velouté, *cheese & leek scone* V, GF on request

Home cured smoked trout, *pickled kohlrabi, wasabi emulsion* GF, DF

Cauliflower & blue cheese risotto, *toasted hazelnuts* N, GF

MAINS

Ballontine of turkey, *seasonal vegetables and traditional trimmings* N

Slow cooked short rib of beef, *creamy polenta, roasted root vegetables, cooking liquor* GF

Seared fillet of wild sea bass, *bouillabaisse style sauce, fennel, rouille* GF

Stuffed roasted squash, *braised lentils, chestnuts, winter greens, vegetarian jus* V, N

DESSERT

Assiette of chocolate

Dark chocolate moelleux, *caramelised white chocolate panna cotta, milk ice cream*

Homemade Christmas pudding, *brandy cream, clementine sorbet*

Classic sherry trifle

Selection of British cheeses, *house chutney, frozen grapes and crackers* GF on request

Seasonal Petit Fours

Pre-order required by December 15th

ALLERGEN KEY V – Vegetarian / VE – Vegan / GF – Gluten Free / N – Nuts / DF – Dairy Free

Please speak to a member of the team if you have any food allergies or intolerances. We are happy to provide you with additional allergy information including the 14 allergen groups, however we can never guarantee a dish is completely free from any allergens or specific ingredients.

A discretionary service charge of 12.5% will be added to all bills, excluding those of owners.

This charge is shared among the team members who contributed to your service.