

# CHRISTMAS DAY

£109 per grown up | £60 per little one under 12 | *Included in Christmas Break package*

## WELCOME CANAPÉS & CHAMPAGNE

Served at the bar.

## STARTERS

Enjoy with freshly baked sourdough bread and butter for the table.

Creamed turnip soup, crispy horseradish, chive oil (VE)

Duck & port pâté poached pear, grilled brioche, soused shallots

Lobster & crayfish cocktail, baby gem, Marie Rose sauce, melba toast

Beetroot tartare, golden beetroot gel, chicory, black sesame seeds, ponzu dressing

## MAINS

Garlic & herb turkey roulade, pigs in blankets, duck fat potatoes, chestnut stuffing, honey roasted parsnips, carrots, crispy brussels sprouts, rich home-made gravy

Pan roasted fillet of beef, wild mushroom duxelles, dauphinoise potato, wilted spinach, pan jus

Grilled sea bream, warm lentil salad, orange braise radicchio

Creamy black truffle pappardelle, kalamata olives, sun-blushed tomato, walnut gremolata

## AFTERS

Christmas pudding, brandy sauce, red currants

White chocolate cheesecake, winter berry compote, honeycomb ice cream

Chocolate torte, poached clementines, candied orange, bitter chocolate

Sherry trifle, Maranello cherries, Kirsch

## CHEESE

Snowdonia truffle trove croquette, pickled walnut purée

## WARM INDULGENCES

Tea, coffee & mince pies (V)

Printed  
on 100%  
recycled  
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

