



CHRISTMAS DAY MENU

FOR THE TABLE

Dolcelatte stuffed medjool dates; wrapped in pancetta

Smoked Scottish trout; dill & caper cream cheese

Mushroom en Croûte (pb)

STARTERS

Celeriac, Parsnip & Chestnut Soup; sourdough, whipped sea salted butter (v)(pbo)

King Prawn Cocktail; sriracha marie rose, lettuce, sourdough, whipped sea salted butter

Chicken, Apricot & Pancetta Terrine; toasted sourdough, balsamic onion confit

Baked Garlic & Rosemary Camembert; sourdough, apple ale & chilli chutney (v)

◆ — Elderflower Sorbet (pb) — ◆

MAINS

Roast Turkey; pigs in blankets, roast potatoes, parsnips, carrots, brussels sprouts,
braised red cabbage, sprouting broccoli, red wine gravy

Fillet Mignon; pomme puree, wild mushrooms, sautéed cavolo nero,
truffle cream sauce, veal jus

Spiced Parsnip Wellington; red cabbage, potato rosti, brussels, broccoli, red wine gravy (pb)

Honey Roast Monkfish; garlic & herb crumb, pomme purée, brussels sprout & pancetta
fricassée, mulled wine sauce

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DESSERTS

Traditional Christmas Pudding; brandy sauce (v)(pbo)

Dark Chocolate & Cherry Tart (pb)

Raspberry & White Chocolate Pannacotta (v)

Rum Baba Mignon (v)

ADD CHEESE FOR THE TABLE: £5PP



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.