



# CHRISTMAS DAY MENU

£79.95 PER PERSON

## STARTERS

CELERIAC AND APPLE VELOUTÉ, WHITE TRUFFLE CRÈME FRAICHE HOMEMADE STEM GINGER AND CARAMELISED ONION BREAD

BEEF AND HORSERADISH RILLETTE, CIABATTA CROSTINI, MULLED WINE AND ONION MARMALADE

SMOKED SALMON AND DILL CREAM CHEESE ROULADE CUCUMBER KETCHUP AND PICKLED VEGETABLES.

## MAINS

OVERNIGHT SLOW ROASTED SIRLOIN OF BEEF, ROSEMARY AND PORT INFUSED YORKSHIRE PUDDING, FRESH HORSERADISH , PAN GRAVY,

ROAST BREAST OF TURKEY, CONFIT LEG MEAT STUFFING BALL, PIG IN BLANKET, BREAD SAUCE, ROAST TURKEY GRAVY

GRILLED TURBOT, APRICOT DRESSING, LOCALLY GROWN MUSHROOMS, TOASTED ALMONDS AND TARRAGON FRICASSEE

ROASTED PUMPKIN, GOATS CHEESE, GRILLED FIG AND LEMON THYME TART, CONFIT OF CHERRY TOMATOES

*ALL THE ABOVE ARE SERVED WITH GOOSE FAT ROASTED POTATOES (RAPESEED FOR VEGETARIANS) MAPLE SYRUP ROASTED CARROTS, STEAMED BRUSSEL SPROUTS, BROCCOLI, AND BRAISED RED CABBAGE*

## DESSERTS

PROFITEROLES WITH AN EGGNOG CREAM CUSTARD FILLING, SALTED CARAMEL SAUCE

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

MULLED WINE POACHED PEAR CUSTARD TART, POACHED PEAR AND KIRSCH LIQUOR, APRICOT ICE CREAM

## TO FINISH

PETIT FOURS

FOOD ALLERGEN NOTICE. PLEASE BE ADVISED THAT ALL OUR MENU IS MADE FRESH ON THE PREMISE. WHERE WE USE CEREALS, NUTS, GROUND NUTS, FISH, SEAFOOD, SOY, EGGS AND MILK

Please advise a member of staff about any dietary requirements

£20 cash deposit required per person to secure your place. To be refunded only in the event of government enforced lockdown. Payment in full by December 1<sup>st</sup> 2020