

CHRISTMAS DAY 2024
£105 PER PERSON

STARTERS

ROASTED RED PEPPER AND SWEET POTATO SOUP *(DF, GF, V, VG)*
with vegan feta cheese and micro basil

SMOKED SALMON, SMOKED MACKEREL AND CRAYFISH ROULADE *(GF)*
lemon and fennel mayonnaise, dill oil, mixed leaf salad

BREADED BEEF BRISKET CROQUETTE
homemade green tomato ketchup, smoked Applewood cheese, sauerkraut

WILD MUSHROOM AND CHESTNUT PATE *(DF, V, VG)*
(GF adaption available on request only)
truffle infused butter, pickled gherkin, toasted ciabatta croutes

MAINS

8OZ FILLET OF BEEF *(DF, GF)*
wrapped in smoked pancetta, thyme Chateau potatoes, Madeira jus

ROASTED TURKEY BREAST *(DF)*
Cumberland pig in blanket, roast potatoes, apricot and pistachio stuffing,
seasonal vegetables, turkey jus

PAN SEARED FILLET OF TURBOT
anchovy and caper butter, orange and dill new potato cake, beurre blanc sauce, saffron oil

CAULIFLOWER AND PEARL BARLEY PITHIVIER *(DF, V)*
curry spiced Parisienne potatoes, seasonal vegetables, watercress and spinach velouté

DESSERTS

TRADITIONAL CHRISTMAS PUDDING *(V)*
brandy sauce

SEA SALT AND CARAMEL PROFITEROLES *(V)*
toasted flaked almonds

AMARETTO AND DARK CHOCOLATE TART *(V)*
(GF adaption available on request only)
ginger stem Chantilly cream

CHRISTMAS CHOCOLATE BROWNIE *(DF, GF, V, VG)*
with lemon brittle and vegan vanilla ice cream

SELECTION OF BRITISH CHEESES *(V)*
(GF adaption available on request only)
with celery, grapes and chutney