

Christmas Day Menu £75

Pre-dinner

Medjoul dates stuffed with vegan feta **VGN**

Starters

Portobello mushrooms, garlic, mature cheddar, toasted herb crumb, rustic bread **V**

Or

Ham hock terrine, balsamic red onion chutney, sour dough toasted bread, butter

Or

Calvados oak chip smoked salmon, candy stripe beetroot, horseradish crème fraiche, sourdough **GFO**

Or

Devonshire dressed crab, grapefruit salad, crème fraiche, herb pesto **GF**

Or

Carrot and orange soup, warm bread **VGN**

Festive mains

Hand-carved turkey, chestnut & thyme stuffing, pig in blankets
roast potatoes, roasted carrots & parsnips, glazed sprouts, seasonal greens, jus

Or

Game pie with venison, pheasant and partridge, swede puree, swiss chard
colcannon, glazed sprouts, jus

Or

Beef wellington, dauphinoise potatoes
roasted shallots, chantenay carrots, madeira jus

Or

Pan-fried seabass, mussels, clams, Champagne & lobster sauce **GF**
dill mash, tenderstem broccoli, glazed sprouts

Or

Roasted butternut squash stuffed with quinoa, vegan feta, pine nuts, cranberries **VGN**
tenderstem broccoli, glazed sprouts, caramelised onion compote

Desserts

Christmas pudding, brandy sauce **VGNO**

Or

Milk Chocolate Parfait, Honeycomb & Raspberries **V**

Or

Brioche bread and butter pudding **V**

Or

Espresso chocolate mousse, biscotti biscuits **VGN**

Or

Cheese Board **V**

A selection of fine British and European cheeses with black grapes, oatcakes, chutney's and celery.

And

Coffee & chocolate truffles **V**

Key to symbols

GF – Dish free from gluten containing ingredients

GFO – Option to have this dish free from gluten containing ingredients

V – Vegetarian

VGN – Vegan

VGNO - Option to have this dish vegan

If you have a food allergy, please let us know before ordering. Full allergen information is available on request