



FEAST.



CHRISTMAS DAY MENU

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THREE COURSES £99PP

CANAPES

Feta & salsa verde pastries
with pine nuts (gf)

Mini Yorkshire pudding filled with roast
beef, horseradish and watercress

STARTERS

Curried parsnip soup with a chickpea & carrot bhaji and cucumber pickle (df/gf) (pb)

Dressed crab served with apple, ciabatta crisps, crème fraiche and herb pesto

Duck liver parfait with Bushmill whiskey, plum & orange chutney and toasted brioche

Goat's cheese and shallot tarte with sprouting broccoli purée and
watercress, topped with pine nuts (v)

MAINS

All mains served with roasted potatoes & seasonal vegetables

Usk Vale turkey breast with all the trimmings: chestnut & apricot stuffing,
pigs in blankets, gravy, cranberry & mandarin jam (df/gf)

Owton's 28 day dry-aged beef Wellington with roasted shallots,
cavolo nero and red wine jus (gf option available)

Spiced cauliflower Wellington with all the trimmings,
including parsnip in carrot blankets, cavolo nero and gravy (df/gf) (pb)

Roast tranche of turbot with golden raisins, cauliflower and a pine nut dressing

PUDDINGS

Black Cab Christmas pudding with Laverstoke Park Farm brown sugar ice cream (v)

Chocolate delice with cherry Chantilly and cherry compote (v)

Orange & pistachio pavlova with mint and rum cream (df) (pb) (v)

Sherry trifle with whipped white chocolate, served with raspberry compote and coulis (v)

TRUFFLES, TEA & COFFEE



Scan for full allergens

*Adults need around 2000 kcals a day. If you have an allergy please talk to a team member.
Dishes may not contain specific allergens, however our food is prepared in areas where
cross contamination may occur. (v) vegetarian (pb) plant-based.*