



Christmas Day Menu

Canapes & 3 courses £110

STARTERS

Cauliflower & Chestnut Veloute caramelised onion & vegan parmesan croute, ciabatta, whipped vegan butter (vg, gfo)

Confit Duck Rillettes & Smoked Duck Breast shaved fennel, rocket, clementine & toasted pine nut salad, cherry balsamic vinaigrette (df, gf, n)

Honey & Pecan Baked Camembert black peppercorn twists, focaccia, red currant chutney (n, v)

Crab, Prawn & Avocado Tian heirloom tomato, basil mayo, lemon & sesame seed crostini, pickled cucumber (df, gfo)

MAINS

Roast Turkey pigs in blankets, honey roasted root vegetables, stuffing, roast potatoes, brussels sprouts, yorkshire pudding, gravy (dfo, gfo)

Beef Fillet Medallions potato & carrot rosti, braised roscoff onion, red wine gravy (gf)

Wild Mushroom, Butternut Squash & Chestnut Wellington winter ratatouille, caramelised red onion gravy (vg, n)

Halibut Supreme sautéed spinach, samphire, lemon & mint crushed new potatoes, tartare butter sauce (gf, dfo)

DESSERTS

Christmas Pudding brandy sauce (v)

Dark Chocolate Delice hazelnut praline, boozy apricot, amaretto chocolate sauce (gf, n, vg)

Cherry Bakewell Meringue Roulade raspberry & cherry curd, toasted almond, white chocolate ice cream (v, gf, n)

Selection of Cheese 3 cheeses, apple, grapes, celery, chutney & crackers (v, gfo)

