

CHRISTMAS DAY MENU

£110 PER PERSON

APÉRITIF

RASPBERRY ROYAL - £16

GRAND ROYAL - £16

CHAPEL DOWN - GLASS £12 - BOTTLE £58

LAURENT PERRIER - GLASS £15.10 - BOTTLE £85

TO SHARE

BREAD & OLIVES

STARTERS

6 OYSTERS

WITH MIGNONETTE

SCALLOP GRATIN

ROAST PUMPKIN CAPONATA SOUP

CRISPY SAGE, CHILLI OIL

CRISPY FRIED ARTICHOKE FLOWER

CHARRED DELICA PUMPKIN, JERUSALEM ARTICHOKE PURÉE, BURNT LEEKS

SMOKED HALIBUT

PICKLED CUCUMBER, ELDERFLOWER DRESSING, CRÈME FRAÎCHE, MELBA TOAST

SMOKED CHICKEN TERRINE

SWEETCORN & GUINDILLA CHILLI CHUTNEY, CRISPY PARMA HAM

MAINS

BUTTER ROASTED TURKEY

CRANBERRY, SAGE & PORK STUFFING, PIG IN BLANKETS, MAPLE CARROTS, CAVOLO NERO, ONION PURÉE, ROAST POTATOES

VENISON WELLINGTON

CONFIT CABBAGE, BROCCOLI PURÉE, BLUE CHEESE, TRUFFLE JUS

100Z RIBEYE & LANGOUSTINES

FRIES, PEPPERCORN

SEAFOOD PLATTER

PAN-FRIED HALIBUT

SQUASH FONDANT, BURNT LEEKS, COCKLE POPCORN, LOBSTER SAUCE

SPICED LENTIL, CHEESE & POTATO PIE (VG)

BLACK CABBAGE, MAPLE HERITAGE CARROTS, MUSHROOM JUS

HARISSA FOLDED HALLOUMI

WOOD ROASTED EZME VEGETABLES, HUMMUS, BUCKWHEAT CRUMBLE

DESSERTS

DARK CHOCOLATE TRUFFLE CAKE

MASCARPONE & CHERRY COMPOTE

CHRISTMAS CRUMBLE TART

MARMALADE MANDARINS, VANILLA BRANDY SAUCE

MULLED PLUM TRIFLE

CANDIED PISTACHIO

CARAMELISED APPLE & CUSTARD SLICE

CINNAMON CARAMEL, VEGAN VANILLA ICE CREAM

DIGESTIF

TEA & COFFEE

