

# CHRISTMAS DAY MENU

#### 3 COURSES - £82 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO - £6 (MAKE IT A KIR ROYALE FOR +£3)

ADD A GLASS OF CHAMPAGNE - £12 (MAKE IT A KIR ROYALE FOR +£3)

## **STARTERS**

Crab rarebit crumpet with Montgomery cheddar, watercress and preserved lemon

Smoked haddock and potato chowder with curry oil and cheddar cheese scone

Double-baked Dolcelatte soufflé with spiced pear, endive and pickled walnuts (V)

Chicken, ham hock and Parma ham terrine with sauce gribiche, baby potato salad

and truffle chicken crackling

Roasted artichoke flower with superstraccia, chimichurri and butter beans (VG) Roasted partridge, maple parsnip tart with smoked bacon jam and onion jus

#### MAINS

Butter-roasted turkey with cranberry, sage and pork stuffing, pig in blanket, maple carrots, roasted sprouts, parsnip purée and duck fat roasted potatoes

Venison saddle and braised shoulder croquette with layered potato, wild mushrooms, beetroot and truffle sauce

Roasted curried monkfish with spiced lentil, crispy samphire and coconut veloute
Wild mushroom strudel with wilted spinach, truffle mushroom purée and carrot pesto (VG)
Pan-fried halibut with roasted garlic potato Kyiv, braised leeks and shellfish bisque
Beef Wellington with roasted celeriac, broccoli purée, blue cheese and truffle jus
Folded halloumi with harissa roasted vegetables, hummus, almond and buckwheat crumble (V)

## **PUDDINGS**

Traditional Christmas pudding with brandy sauce (V)

Dark chocolate marquise, praline and hazelnut ice cream (V)

Pineapple tatin, coconut sorbet and lemongrass syrup (VG)

Eggnog and gingerbread cheesecake (V)

Seasonal cheese board with spiced pear chutney, truffle honey and salted cracker

Chocolate orange spiced fudge (V)

### **ADDITIONAL SIDES**

Thousand layer chips (V) (£6)

Curried maple parsnips, apricot and toasted almonds (VG) (£5)

Roasted sprouts with apricot harissa (VG) (£5)

Dauphinoise for two (VG) (£10)

Pigs in blankets, cranberry, sage and pork stuffing (£6)



