

# CHRISTMAS DAY

## Menu

£85 PER PERSON

*Pre-order only*

### STARTERS

Crab & crayfish cocktail, avocado, cherry tomato, Bloody Mary sauce  
Cauliflower, roasted chestnut & Parmesan soup, chive oil (v)  
Pumpkin, spinach & vegan feta cheese tart, toasted pecans (vg)  
Chicken, ham hock & Parma ham terrine, pickles, truffle mayo, sourdough

### SORBET

Gin & lemon sorbet

### MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots,  
roast sprouts, parsnip purée, goose fat roast potatoes  
Venison steak, fondant potato, wild mushrooms, beetroot, truffle sauce  
Grilled cod, roast cauliflower purée, curried mussels, chives  
Vegan Wellington, maple carrots, roast sprouts, parsnip purée, roast potatoes, vegan gravy (vg)  
Baked sole, braised leeks, samphire, corn & lobster sauce

### DESSERTS

Christmas pudding, brandy cream (v)  
Dark chocolate & cherry marquise, candied pecans, salted caramel cream (v)  
Coconut yoghurt panna cotta, rum glazed pineapple (vg)  
Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker

### TO FINISH

Tea or coffee, mini mince pies and chocolate orange spiced fudge

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.