



CHRISTMAS DAY MENU

£99pp

Leave the cooking to us with our delicious 4 course menu
Pre-order only

AMUSE BOUCHE

Caramelised onion tart, celeriac purée, toasted hazelnut crumb (VG)

STARTERS

Wild mushroom & truffle soup, tarragon & chestnuts (V)

Chicken liver parfait, spiced orange chutney, brioche

Grilled scallops, fennel, samphire, Pernod and dill butter

Pumpkin, spinach & vegan feta cheese tart, toasted pecans (VG)

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots, roast sprouts, parsnip purée, goose fat roast potatoes

Roast forerib of beef, mulled wine cabbage & seasonal vegetables

Grilled halibut, herb crust, champ, leeks, lobster veloute

Vegan Wellington, maple carrots, roast sprouts, parsnip purée, roast potatoes, vegan gravy (VG)

Whole lemon sole, shrimps, ratte potatoes, sea asparagus, caper and brown butter

DESSERTS

Christmas pudding, brandy cream (V)

Dark chocolate souffle cake, mulled cherries (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



Scan the QR code
for allergen & kcal info,
or ask a member of the team