



THE WILMO CHRISTMAS DAY FEASTING MENU

£95 PER PERSON
ADD A GLASS OF NYETIMBER - £12

All dishes included and served family style

STARTERS

House sourdough, sea salt butter

Fruits de Mer; - Argentine red prawns, Gin & Tonic cured salmon, oysters & mignonette,
Avruga & salmon caviar blinis, dressed crab, cocktail sauce, lemon

Duck liver parfait, duck & pork rillettes, hand raised game & cranberry pie, quince jelly, Cornichons

Roasted beetroots, radishes, radicchio, chicory & blood orange (VG)

MAINS

Roasted turkey crown stuffed with pork & apricot stuffing,
maple glazed pigs in blankets, game chips, bread sauce

Maple & mustard roasted gammon

Dry aged John Gilmour beef rump, horseradish cream, Yorkshire puddings

Winter squash & vegan haggis wellington (VG)

**(ALL MAINS SERVED WITH ROASTED POTATOES, HONEY ROASTED CARROTS & PARSNIPS,
CAULIFLOWER & BROCCOLI GRATIN, BRUSSEL SPROUTS & GRAYV)**

DESSERTS

Fruits of the forest & pistachio pavlova

Coconut, rum, banana & chocolate Yule log (VG)

Christmas pudding, brandy butter ice cream

Seasonal Cheese board, spiced pear chutney, truffle honey, salted cracker

(ADDITIONAL COST - £12 FOR 2 PEOPLE)

ADDITIONS

Beef wellington

**(UPGRADE BEEF RUMP OR TURKEY TO WELLINGTON,
FOR ADDITIONAL £20 PER HEAD, MINIMUM 2 PEOPLE)**

Sea Bass en croute, bearnaise sauce

(SERVED INDIVIDUALLY, ONLY AVAILABLE UPON REQUEST, NO EXTRA COST)

A 3 course alternative option to our feasting menu is available on request



Adults need around 2000 kcal a day. Scan the QR for allergen and kcal information, or ask a member of the team for more details. Items subject to change but allergen information via the QR code will be accurate.



**A CHRISTMAS DAY MENU
FOR YOUR LITTLE ONES IS
AVAILABLE ON REQUEST.**