



## CHRISTMAS DAY

£150 PER PERSON  
INCLUDES A GLASS OF CHAMPAGNE

### BOUCHE

Turducken terrine with roast potato mayonnaise

### STARTERS

Cauliflower soup with truffle gougères (V)

Scallops with a potato, pancetta and smoked roe chowder

Tartiflette with roast onion purée, fried quail egg and shallot rings

Trout pastrami with mustard gherkins, celeriac purée and soda farl

Mushroom parfait with pickled shallot, leek mayonnaise and roasted oat cakes (V)

Pigeon with lovage, turnips and pearl barley, boudin noir and confit pigeon leg risotto

### ROASTS

Poached turkey breast and crispy confit leg with cranberry and chestnuts,  
and a truffle and toast purée

Roast beef sirloin with horseradish and shin croquette

Roast pork belly with roasted pear

*All of the above are served with*

Roasted carrot with crispy sage, pancetta crumb and maple syrup

Duck fat roast potatoes with roasted garlic and chives

Three cheese truffle cauliflower cheese

Roasted brussels sprouts with cheddar and chestnut

For those with specific allergens that would like to know more about the dishes on our menus,  
please ask a member of our team who will be glad to assist.

(N) Contains nuts (DF) Dairy free (V) Vegetarian (VG) Vegan



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### MAINS

Jerusalem artichoke tart with stilton and chive crème fraîche,  
pickled shimeji mushroom and truffle (V)

Barbequed plaice on the bone with potato and turnip pommes Anna,  
roasted kohlrabi purée and yeast glazed cauliflower

### WASSAIL

Apple cider ice cream with apple sponge and cider gel (V)

### DESSERTS

Milk chocolate and caramel mousse with pecans and chestnut ice cream

Eggnog crème brûlée with milk ice cream and pain d'épices crumb

Black forest gateaux with bourbon and vanilla cream, brandy soaked cherries,  
cocoa nib tuille and cherry sorbet

Christmas pudding with rum and raisin ice cream

Fruit cake with Baron Bigod, honey, burnt apple and hazelnut

### PETIT FOUR

Twelfth night coffee choux bun

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