



Christmas Day Menu

Amuse Bouche

Tomato mousse shot with basil crumble | d, gf, vgo

Starters

Celeriac and parsnip soup, toasted hazel nuts, white truffle oil, homemade roll | n, g, vg, gfo, nfo

Charred mackerel fillet, poached rhubarb, tomato and fennel salsa | f

Pan fried pigeon breast, potato rosti, blackberry jus

Tomato and basil press, aubergine relish with dill yoghurt | d, vgo

Palate Cleanser

Lemon sorbet with mint oil | vg

Mains

Roast turkey, pigs in blanket, chestnut stuffing, roast potatoes, roast parsnips, jus roti | n

Pan roasted duck breast, sweet potato fondant, fig and cranberry jus

Seared halibut, saffron potatoes, carrot puree, braised fennel, seafood bisque | f, d, m

Beetroot Wellington, roast potatoes, roast parsnips, mulled wine gravy | g, vg

Served with family service vegetable medley, braised red cabbage & cauliflower cheese | d

Desserts

Christmas pudding with Cointreau Anglaise | g, d, gfo, vgo

Bailey's cheesecake, mocha ice cream | d, gf

Eggnog panna cotta with poached figs | d, gf, e

Cheeseboard, a selection of 3 cheeses, homemade chutney & artisan crackers | d, g, gfo

If you have any allergies or dietary requirements please speak to a member of staff

Gluten - g | Crustaceans - c | Eggs - e | Fish - f | Molluscs - m | Soybeans - s | Peanuts - p | Nuts - n | Milk - d
Celery - cy | Mustard - md | Sesame seeds - ss | Sulphites - sp | Lupin - l | Vegetarian - v | Vegan - vg | Gluten free - gf
Vegan option available - vgo | Gluten free option - gfo | Pescatarian option available - psc