



CHRISTMAS DAY 2024

£110.00 Per Person

Canapés & Welcome Drink on arrival

STARTERS

Cream of Artichoke Soup (v)

Black Truffle and Mushroom Ravioli

Duck Liver Parfait (gfo)

Duck Egg Custard, Spiced Brioche, Orange Chutney

Blue cheese Soufflé (v)

Poached Pear, Caramelised Walnuts

Scallop & Langoustine Tortelloni

Shellfish Bisque

MAIN COURSES

Butter Roasted Turkey Breast (gfo)

Cowman's Chipolata Sausage, all the trimmings

Roast Beef Fillet (gf)

Caramelised Shallot Purée, Glazed Parsnips,
Creamed Potato, Madeira Sauce

Roasted Monkfish (gf)

Salt Baked Celeriac, Chicken and Lemon Thyme Jus

Cep Risotto (v/gf/veo)

White Chocolate Powder

DESSERTS

Homemade Christmas Pudding (v/gf)

Brandy Sauce

Selection of British Cheeses (v/gfo)

Artisan Crackers, Fig Chutney, Salted Butter

Spiced Apple Mousse

Caramel, Cinnamon Crumble

Dark Chocolate & Hazelnut Delice (v)

Feuilletine, Milk Chocolate and Praline Sorbet

Tea, Coffee, Mince Pies & Macarons

(v) Vegetarian, (ve) Vegan, (veo) Vegan Option, (gf) Gluten free, (gfo) Gluten Free Option

Please inform a member of staff if anyone has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note, allergenic ingredients including nuts are present in our kitchen and therefore we are not able to guarantee that any dish can be made 100% allergen free.

