

Christmas day

Starters

Butternut Squash Soup (V)

Croutons

Ravioli (V)

Ricotta Cheese, Spinach, Tomato & Basil Sauce

Scallops

Tomato Chutney, Roasted Peppers

Quail

Carrot Purée, Orange, Baby Carrots

Smoked Fish Platter

Beetroot & Apple Relish, Pickled Cucumber

Intermediate Course

Raspberry Sorbet

or

Cured Salmon

Beetroot Salad, Dill Crème Fraîche

Main Courses

Fillet of Beef

Butternut Squash Purée, Fondant Potato, Shiitake Mushroom, Veal Jus

Lobster

Vanilla Butter, Glazed Shallots, Spinach, Baby Carrot

Roast Bronze Turkey (N)

Chestnut Stuffing, Chipolata, Cranberry Sauce

Venison

Fig, Turnip, Brussels Sprout, Chocolate Sauce

Goat cheese Risotto (V)

Spinach, Asparagus, Parmesan Cheese

Desserts

Rose & Buttermilk Panna Cotta (N)

Pears, Ginger Almond

Christmas Pudding

Brandy Sauce

Baked Cheesecake

Honeycomb, Shortbread Crumble, Blueberry Compote

Chocolate Tart

Orange Compote, Vanilla Ice Cream

Selection of Cheese

Grapes, Celery, Savoury Biscuits

Coffee / Tea, Mince Pies & Petit Fours

£130.00 per person, including VAT (Children up to 8 years old £65.00)

A discretionary 12% service charge will be added to your final bill.