

## 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.