

Christmas Day // Doors Open 12:00 - Kitchen 12:00 Until 14:45 - Doors Close 15:30

Adults – 3 Courses £85 – Glass Of Rose Bubbles

Children – 2 Courses £50 – Dry Ice Mocktail

Starters:

Confit Duck Leg & Guinee Fowl Terrine

Spiced Plum & Redcurrant Chutney, Toasted Brioche Bread

Pan Seared Scallops

Parsnip Puree, Black Pudding Crumb, Bacon Crisp, Baby Watercress

Honey Roasted Celeriac & Parsnip Puree

Game Chips, Bakers Bread

Pork & Caramelized Apple Croquettes

Warm Apple Sauce, Pork Skin Quavers

Mushroom Pate

Truffle Oil, Ciabatta Croute, Sauteed Shitake Mushrooms, Chive Flowers

Mains:

Braised Beef Blade Rilette

Horseradish Pomme Puree, Sage Buttered Spinach, Green Beans, Red Wine Jus

Pan Fried Seabass

Rosemary Roasted Fondant Potato, Warm Chorizo & Sweetcorn Salsa, Tarragon Butter Sauce

Roast Lamb

Yorkshire Pudding, Golden Roast Potatoes With Garlic & Rosemary, Veal Red Wine Gravy, Brussel Sprouts, Braised Red Cabbage, Honey Roasted Carrots And Parsnips

Roast Turkey

Yorkshire Pudding, Golden Roast Potatoes With Garlic & Rosemary, Gravy, Brussel Sprouts, Braised Red Cabbage, Honey Roasted Carrots And Parsnips

Veggie Wellington

Salt Baked Beetroot, Celeriac, Butternut Squash And Goats Cheese Wrapped In Puff Pastry

Desserts:

Gingerbread & Salted Caramel Cheesecake

Triple Chocolate Brownie

White Chocolate Sauce, Chocolate Peppermint Ice Cream

Christmas Pudding

Brandy Butter/Brandy Sauce

Coffee & White Chocolate Panna Cotta

Vanilla Shortbread, Chocolate Soil

“To Know How To Eat Well, One Must First Know How To Wait” – Marco Pierre White