



Christmas Day

Adult £75.00 | Child £37.50

GLASS OF BUBBLES AND AMUSE BOUCHE

Smoked salmon blini with cream cheese and chives

Cauliflower shawarma bites and tahini dip (pb) (gif)

Dried apricot and blue cheese canapé with walnut (v) (gif)

TO START

Chicken liver & brandy pâté, quince jelly, pickled shallots and toast

Cauliflower & truffle soup with hazelnut dukkha, crème fraîche and chives (v)

Salmon beetroot gravadlax, brown crab mayonnaise, white crab, apple, celery and micro herb salad

Korean spiced tofu, tahini dressing, kimchi salad, coriander and toasted sesame seeds (pb)

MAIN COURSE

Roast turkey, with pork & sage stuffing, pig in a blanket, rosemary potatoes, root vegetables, sprouts, cranberry sauce and gravy

Mushroom & cashew Wellington, grilled king oyster mushroom, shallot gravy and all the trimmings (pb)

Halibut fillet, cream mash, spinach & Champagne sauce (gif)

Seared beef fillet, cavalo nero, clotted cream mash, charred shallot & Madeira jus (gif)

TO FOLLOW

Christmas pudding with brandy sauce (v)

Chocolate & salted caramel fondant, with Florentine biscuit and clotted cream (v)

Pear & gingerbread tart, vanilla ice cream and cinnamon dust (pb) (gif)

Colston Bassett Stilton, spicy plum chutney, celery and water biscuits (v)

TO FINISH

Coffee, petit fours and mince pies

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.