

# CHRISTMAS DAY

Adults £125  
Child £60

## Amuse Bouche

Smoked salmon roulade, pearls, chive (GF)

or

Cucumber and avocado roulade, balsamic pearls, chive (VE,GF)

## Starters

Chicken liver & truffle pate, marinated chicory, grain mustard, brioche toast (GF\*)

Cauliflower and truffle soup, bread roll, whipped black pepper butter (VE,GF\*)

Seared scallops, caramelised parsnip puree, pomegranate vinaigrette, pancetta (GF)

Beetroot puff pastry tart, frisée, apple, soy milk, dill (VE)

## Intermediate

Prosecco granita ve

## Mains

Roast turkey crown, sausage & apricot stuffing, pigs in blankets (GF)

British beef sirloin, Yorkshire pudding (GF\*)

(both served with roast potatoes, seasonal vegetables and red wine gravy)

Baked Cod, braised leeks, squash puree, pressed potato, white wine cream (GF)

Wild mushroom wellington, tender stem broccoli, baby carrots, boulangere potato,  
mushroom jus (VE)

## Desserts

Christmas pudding, brandy custard, red currants (GF\*,VE\*)

Chocolate fondant, honey crisp, chocolate dust, salted caramel ice cream (V)

Passion fruit parfait, meringue, whipped cream, passion fruit syrup (GF,V)

Classic cheese plate, crackers, onion chutney

## Petit Fours

Pate de fruit, macaron, dark chocolate truffle