

CHRISTMAS DAY

4 COURSES 90.00

STARTERS

PHEASANT, CHICKEN & PEAR TERRINE

Pheasant, chicken & pear terrine served with toast, butter, red onion & Bramley apple chutney 533kcal

SHALLOT & GOATS CHEESE TARTE TATIN* (V)

Shallot & goats cheese tarte tatin with rocket, toasted pine nuts, balsamic and salsa verde 476kcal

SEARED SCALLOPS*

Scallops with celeriac puree, samphire, white wine & champagne sauce with crispy prosciutto 332kcal

SCOTTISH SMOKED SALMON

Scottish smoked salmon with capers, crème fraiche and lemon 288kcal

PUMPKIN SOUP (VE)

Pumpkin & red pepper soup topped with cumin and sage oil served with toasted sourdough 436kcal

MAINS

HAND-CARVED TURKEY*

Hand-carved turkey breast, lemon & thyme stuffing wrapped in bacon, pig in blanket, cranberry sauce, homemade bread sauce, roast chicken gravy and a crispy Yorkshire pudding 1520kcal

FILLET STEAK ROSSINI*

7oz fillet steak, smooth duck liver parfait and oyster mushrooms on toast with beef dripping gravy 1460kcal

RUMP OF LAMB*

Josper roasted lamb rump, Nduja, baby spinach, Salsa Verde & jus 2057kcal

SEARED SALMON & KING PRAWNS*

Josper roasted salmon & king prawns served on Pommes Anna with samphire and calvelo nero with a white wine & champagne thermidor sauce 1320kcal

MUSHROOM, CHESTNUT & SPINACH WELLINGTON (V)

Flat and oyster mushrooms, chestnuts, spinach & red onion chutney, wrapped in puff pastry. 1480kcal

Vegan alternative available 1745kcal

Served with all main courses, for the table to share:

Crisp & fluffy roast potatoes (VE), Maple-glazed roasted carrots & parsnips (VE), Cavolo Nero, broad beans, peas & Brussels sprouts with olive oil (VE)

DESSERTS

CHRISTMAS PUDDING*

Traditional fruit Christmas pudding with candied kumquat and Cointreau* butter served with a warm vanilla sauce 578kcal

INDULGENT CHOCOLATE TRIO* (V)

Chocolate marquise*, chocolate & salted caramel profiteroles & rich cookie dough chocolate brownie served with vanilla ice cream 1312kcal

BERRY PAVALOVA (V)

Giant raspberry & white chocolate meringue topped with berries, whipped cream & Greek style yoghurt 626kcal

MILLIONAIRES BAR (V)

Layers of double chocolate chip cookie, creamy toffee and chocolate ganache. Topped with chocolate glaze, served with Belgian chocolate sauce 758kcal

APPLE & RHUBARB CRUMBLE (V)

Served with vanilla ice cream 676kcal

Vegan alternative available 667kcal



TEA OR COFFEE WITH A LUXURY CHOCOLATE TRUFFLE (V) 70kcal

A Children's 4 - course menu is also available