



Christmas Day Menu

Roasted parsnip soup with Granny Smith apple & black winter truffle (v) (vg) (ngci)



Salt baked celeriac carpaccio,
vegetable croustis, grain mustard & walnut dressing (v) (vg)

or

Scallop à la Parisienne with fennel, Champagne sauce

or

Game terrine with seasonal pickled mushrooms & winter salad leaves



Jerusalem artichoke & wild mushroom pithivier,
watercress & spinach coulis (v) (vg)

or

Poached halibut
with purple sprouting broccoli & cocotte potatoes, saffron sauce

or

Holly Farm turkey ballotine,
roasted potatoes, Brussels sprouts, carrots & glazed chestnuts

or

Beef Wellington
with wild mushrooms, glazed carrots & onions, Madeira jus



Orange sorbet with Armagnac & rosemary syrup (v) (vg) (ngci)



Skindles' Christmas pudding & brandy sauce (v)
(vegan Christmas pudding available)

or

Apple tarte tatin & cinnamon ice cream (v)
(vegan tarte tatin available)

or

Chocolate Yule log with Drambuie custard (v)



Coffee or tea & homemade mince pie (v)

£145.00 per person

(v) vegetarian (vg) vegan (ngci) no gluten containing ingredients

Full allergen information is available upon request. Please ask a member of our Management team.

All prices are inclusive of VAT at the current rate.

A discretionary 10% service charge will be added to your final bill.

