Christmas Day Menu

Root vegetable & stilton velouté, pickled walnuts (v) (ngcl)
(vegan option available)

Smoked salmon parcel,
dressed frisée & crème fraîche with 'Platinum' caviar
or
Game pâté en croûte, lambs lettuce, port glazed fig
or
Wild mushroom & celeriac tarte fine
with charred endive salad, black truffle dressing (v) (vg)

Holly Farm turkey ballotine,
fricassée of Brussels sprouts, smoked bacon, chestnuts,
roasted potatoes & glazed carrots
or
Beef Wellington
with potato fondant & sautéed wild mushrooms, Madeira jus
or
Poached halibut with cocotte potatoes & purple sprouting broccoli, crab beurre blanc
or
Sautéed chestnut gnocchi, spiced pumpkin purée, crispy kale & aged parmesan (v) (vg) (ngci)

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

Skindles' Christmas pudding & brandy sauce (v) (vg)
or
Skindles' festive griotte cherry trifle (v)
or
Black Forest Yule log with vanilla custard (v)
or
Selection of artisan cheeses with chutney & biscuits
(supplement 5.00)

Coffee or tea & homemade mince pie (v)

£165.00 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.