



CHRISTMAS DAY

Festive canapés

Wild mushroom soup (VE) (GFA)
White truffle oil & crispy onions

Smoked Scottish salmon (GF)
Orange & fennel pollen cured, watercress & orange salad, caviar dressing

Pressed confit chicken & apricot (GFA)
Caramelized onion chutney, butter brioche

Traditional roast turkey, bacon chipolatas, sage & onion stuffing (GF)
Roast potatoes, honey baked root vegetable chips, butter fried sprouts & spring onions

Baked pave of cod
Crab fish cake, pak choi, lemon & chive fish cream

Roast sirloin of aged British beef (GFA)
Horseradish & double cream mash, Yorkshire pudding,
honey baked root vegetable chips, butter fried sprouts & spring onions

Red onion tart tatin (VE)
Melted feta, dressed roast hazelnut & watercress

Family service
Cauliflower cheese, slow cooked red cabbage & cranberry, Yorkshire puddings & gravy

Christmas plum pudding (GF)
Double cream & brandy sauce

Rich chocolate & clementine dome (V)
Dark chocolate sauce & chocolate crumb

Cinnamon & vanilla cheesecake (VE) (GF) (NGCI)
Apple vanilla compote, blueberry purée

Coffee, truffles & mince pies (V) (GF)

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF, please ask a member of staff who will be able to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present.

Menu may be subject to small changes based on supply chain, however all information correct at time of going to print.

