

# Christmas Day Menu

Come together for flavour packed, festive favourites and seasonal Mediterranean specials.

**4 courses - £84.95**

## ANTIPASTI FOR THE TABLE

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Chorizo lollipops, Prosciutto, grilled peppers, bocconcini, Gordal olives, salted Marcona almonds with spaccatini breadsticks  
**Vegetarian option available**

## STARTERS

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### **DUCK LIVER PATE \***

Served with rosemary focaccia, golden saffron shallots, spiced mini figs and fig & honey chutney

### **BAKED CAMEMBERT FONDUE POT \* v**

With rosemary focaccia for dipping, caramelised walnuts, watercress and cranberry & port chutney

### **KING PRAWN & LOBSTER COCKTAIL**

Poached King prawns & lobster, shredded baby gem, cucumber & sun-dried tomatoes with Marie Rose sauce, served with granary bread & butter

### **GARLIC & TRUFFLED MUSHROOMS v**

Sautéed chestnut, oyster & flat mushrooms with roasted garlic, lemon, parsley & truffle cream served on toasted sourdough  
**Vegan option available**

### **ROASTED TOMATO & RED PEPPER SOUP v**

With garlic infused oil, sourdough & Netherend farm butter  
**Vegan option available**

### **SAUTÉED SCALLOPS**

On parsnip purée with cumin roasted cauliflower, pickled apple & golden sultanas

## MAINS

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### **BLADE OF BEEF \***

In a rich bourguignon sauce, with pommes purée, buttered green beans & parsnip crisps

### **HAND CARVED TURKEY BREAST \***

With sage & onion stuffing, pigs in blankets, roasted potatoes, parsnip purée, carrots, braised red cabbage and Brussels sprouts with a turkey jus

### **DUO OF PORK \***

Prosciutto wrapped fillet & honey glazed belly pork, served with charred hispi cabbage & pancetta, crushed baby potatoes and a wild mushroom & truffle sauce

### **PAN-ROASTED COD SUPREME & MUSSELS \***

Served on crushed baby potatoes, with samphire, cherry tomatoes, King prawns & fresh mussels in a lobster bisque

### **21 DAY AGED 170G FILLET STEAK \***

Pommes pont-neuf, crispy shallots, grilled cherry tomatoes, dressed watercress & peppercorn sauce

### **FESTIVE NUT ROAST \* **ve****

Walnut, mushroom, root vegetable & pumpkin seed nut roast with roasted potatoes, parsnip purée, carrots, braised red cabbage & Brussels sprouts served with cranberry jus

## DESSERTS

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### **TRADITIONAL CHRISTMAS PUDDING \* **v****

Served warm with brandy sauce & redcurrants

### **APPLE, FIG & GINGER CRUMBLE **v****

With vanilla ice cream **Vegan option available**

### **MELTING CHOCOLATE FONDANT **v****

Served warm with crushed hazelnuts, sour cherries & vanilla ice cream

### **LEMON TART \* **v****

With blood orange sorbet, blood orange sauce & Chantilly cream

### **RASPBERRY & WHITE CHOCOLATE ETON MESS \* **v****

Raspberry sorbet, strawberries, white chocolate, crushed meringue & Chantilly cream

