

Christmas Day Menu

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

4 courses - £89.95

ANTIPASTI FOR THE TABLE

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

STARTERS

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

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

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

