



CHRISTMAS DAY MENU

£65.00 per person.

£30.00 per child

A glass of prosecco served at table on arrival

STARTERS

Lobster Bisque with Pumpkin Ravioli, Seared Scallops, Langoustine and Pernod Cream

(V) Cous Cous Coated Arancini Stuffed with Camembert, Red Pepper and Pickled Walnuts with Roasted Yellow Pepper Coulis

King Prawn and Crab Terrine, Bloody Mary Jelly, Avocado Mousse, Toasted Brioche

Pan Fried Pigeon Breast, Celeriac Puree, Roasted Baby Beetroots, Balsamic and Celeriac Crisps

MAIN COURSES

Roast Ballotine of Turkey, Apricot Farce, Streaky Bacon, Creamed Mash Potatoes, Goose Fat Roast Potatoes and Seasonal Vegetables

21 Day Matured Entrecote Beef Fillet, Glazed Shortrib, Bone Marrow Fritters, Parsnip Puree, Morels Jus Gras

Pan Roasted Halibut Loin, Dauphine Potatoes, Orange Braised Baby Fennel and Sorrel Veloute

Juniper and Gin Marinated Venison Loin, Celeriac and Beetroot Dauphinoise, Sticky Red Cabbage, Crispy Kale, Dark Chocolate and Blackberry Jus

Char Grilled Mediterranean Vegetables, Fennel, Lebanese Bean Stew, Pomegranate Dressing, Apricot and Mint Cous- Cous (V)

DESSERTS

Christmas Pudding, Remy Martin Brandy Sauce and Candied Orange

Gin Poached Exotic Soft Fruits, Champagne Sorbet, Clementine Tuille

Selection of Local Cheeses, Grapes, Celery, Chutney and Biscuits

Frangipane Tart with Fig and Armagnac Jam and Poached Pears with Vanilla Bean Ice Cream

TO FINISH

Freshly ground coffee and mince pies.

****All food is prepared in house and is subject to availability***

**Please let us know if you have any allergies or require information on ingredients used in our dishes*
A discretionary service charge of 10% will be added to tables of 10 or more*

