



CHRISTMAS DAY MENU

Three courses £120 pp

STARTERS

Seared Scallops, Carrot Puree, Confit Pork Belly GF

Confit Duck Leg Ballentine, Pistachio Crumb, Plum Chutney, Crumb GF

Rosary Goat's Cheese, Beetroot, Roast Fig V, GF

Wild Mushrooms on Brioche Toast, Truffle Oil Dressing

MAINS

Roast Free Range Turkey Breast, Braised Leg, Pigs In Blankets, Chestnut Stuffing,
Cranberry Compote, Duck Fat Roast Potatoes

Sirloin of Hampshire Beef, Confit Shallots, Horseradish Chantilly Cream, Duck Fat Roast
Potatoes (G/F)

Christmas Nut Roast Wellington, Roast Potatoes V

Pan Fried Scottish Salmon, Burnt Cauliflower Purée, Jersey Royal Potatoes,
Crab Salad, Bisque Sauce (G/F)

Champagne Sorbet palate cleanser

DESSERTS

Christmas Pudding, Brandy Sauce

Selection Of Cheeses, Artisan Crackers, Chutney, Celery, Grapes

Chocolate Mousse Cake, Raspberry Sorbet, Honeycomb

Sticky Toffee Pudding, Vanilla Ice Cream, Cranberry Caramel Sauce

Tea, coffee & petit fours to finish

Food and Beverage intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.