

CHRISTMAS DAY

5 courses | £95.95

Subject to change

ON THE TABLE

PIGS IN BLANKETS

a portion of pigs in blankets coated in honey and parsley

TO START

SMOKED SALMON &
DILL MASCARPONE RG
served with toasted sourdough bread,
and a lemon and caper dressing

CHICKEN LIVER PÂTÉ
with balsamic onions and toasted sourdough bread

MUSHROOM BRUSCHETTA VG
warm mushrooms and cherry tomatoes,
drizzled with aged balsamic on toasted
sourdough bread

CELERIAC SOUP RG
croutons, spiced pumpkin seeds and chilli oil

MAINS

ROAST TURKEY
wrapped in smoked bacon, with honey-glazed carrots,
sprouts, braised red cabbage, garlic and rosemary roast
potatoes and sage gravy

SLOW COOKED BEEF RG
served with potato gratin, parsnip purée, sautéed
mushrooms, honey-glazed carrots and red wine jus

PAN-FRIED SALMON FILLET RG
served with winter veg, potatoes,
broccoli, green beans and romesco sauce

BUTTERNUT SQUASH RAVIOLI V
served with toasted almonds, sage butter,
mixture of heritage and vine tomatoes

VEGAN FLANK STEAK VG
served with roast potatoes, caramelised onion purée,
mushrooms and glazed carrot, greens and romesco sauce

ADDITIONAL SIDES

SKIN-ON FRIES* V
with our Italian-blend seasoning
with truffle oil and Gran Moravia cheese

4.95
5.25

GARLIC AND SAGE VG RG
ROAST POTATOES

4.95

CREAMY MASH V
upgrade to truffle mash V

4.95
5.25

SEASONAL GREENS VG RG
with tenderstem broccoli

4.25

PIGS IN BLANKETS
coated in honey and parsley

7.50

DESSERTS

CHRISTMAS PUDDING V
served with a brandy-infused Crème Anglaise

BISCOFF CHEESECAKE VG
light and 'creamy' with a golden biscuit base

SORBET VG RG
trio of lemon, mandarin, and fruits of the forest

WARM CHOCOLATE BROWNIE V
served with salted caramel gelato ice cream,
and dark chocolate sauce

CHEESEBOARD
pecorino, goats and gorgonzola, served with chutney,
crackers, celery and apple

COFFEE & TRUFFLES

Rich chocolate truffles served with your choice of coffee

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients

RG Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an *). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. A discretionary 12.5% service charge will be added to your bill