

# 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 191kcal

## TO START

### SMOKED SALMON & DILL MASCARPONE <sup>RG</sup>

served with toasted sourdough bread, and a lemon and caper dressing 320kcal

### CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 237kcal

### MUSHROOM BRUSCHETTA <sup>VG</sup>

warm mushrooms and cherry tomatoes, drizzled with aged balsamic on toasted sourdough bread 388kcal

### CELERIAC SOUP <sup>RG</sup> <sup>V</sup>

croutons, spiced pumpkin seeds and chilli oil 175kcal

## MAINS

### ROAST TURKEY

wrapped in smoked bacon, with honey-glazed carrots, sprouts, braised red cabbage, garlic and rosemary roast potatoes and sage gravy 782kcal

### SLOW COOKED BEEF <sup>RG</sup>

served with potato gratin, parsnip purée, sautéed mushrooms, honey-glazed carrots and red wine jus 573kcal

### PAN-FRIED SALMON FILLET <sup>RG</sup> <sup>N</sup>

served with winter veg, potatoes, broccoli, green beans and romesco sauce 864kcal

### BUTTERNUT SQUASH RAVIOLI <sup>V</sup> <sup>N</sup>

served with toasted almonds, sage butter, mixture of heritage and vine tomatoes 514kcal

### VEGAN FLANK STEAK <sup>VG</sup> <sup>N</sup>

served with roast potatoes, caramelised onion purée, mushrooms and glazed carrot, greens and romesco sauce 614kcal

## ADDITIONAL SIDES

### SKIN-ON FRIES\* <sup>V</sup>

with our Italian-blend seasoning 425kcal  
with truffle oil and Gran Moravia cheese 532kcal

4.95

5.50

### GARLIC AND SAGE <sup>VG</sup> <sup>RG</sup>

ROAST POTATOES 532kcal

4.95

### CREAMY MASH <sup>V</sup> <sup>RG</sup> 328kcal

upgrade to truffle mash <sup>V</sup> <sup>RG</sup> 373kcal

4.95

5.25

### SEASONAL GREENS <sup>VG</sup> <sup>RG</sup>

with tenderstem broccoli 424kcal

4.25

### PIGS IN BLANKETS

coated in honey and parsley 582kcal

7.50

## DESSERTS

### CHRISTMAS PUDDING <sup>V</sup>

served with a brandy-infused Crème Anglaise 428kcal

### BISCOFF CHEESECAKE <sup>VG</sup>

light and 'creamy' with a golden biscuit base 444kcal

### SORBET <sup>VG</sup> <sup>RG</sup>

trio of lemon, mandarin, and fruits of the forest 207kcal

### WARM CHOCOLATE BROWNIE <sup>V</sup>

served with salted caramel gelato ice cream, and dark chocolate sauce 725kcal

### CHEESEBOARD

pecorino, goats and gorgonzola, served with chutney, crackers, celery and apple 611kcal

## COFFEE & TRUFFLES

Rich chocolate truffles served with your choice of coffee 160kcal

<sup>V</sup> Vegetarian <sup>VG</sup> Vegan <sup>N</sup> Contains nuts <sup>RG</sup> Recipe without intentional gluten ingredients

<sup>RG</sup> 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. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill