

# Christmas Day

## 5 Courses

### ON THE TABLE

GARLIC DOUGH PETALS

### TO START

#### SMOKED SALMON & DILL MASCARPONE

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

#### CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread

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

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

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

croutons, spiced pumpkin seeds and chilli oil

### MAINS

#### TURKEY INVOLTINI

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

#### SLOW-COOKED BEEF

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

#### PAN-FRIED COD FILLET

served with crushed potatoes, baby spinach  
and green kale, rich lobster bisque and Lardo

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

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

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

served with roast potatoes, mushrooms  
and glazed carrot, greens and rich gravy

### ADDITIONAL SIDES

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

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

#### GARLIC & SAGE ROAST POTATOES <sup>VG</sup>

#### SPROUTS WITH PANCETTA

#### BRAISED RED CABBAGE

#### GLAZED CARROTS

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

with tenderstem broccoli

#### GLAZED PARSNIPS

#### PIGS IN BLANKETS

coated in honey and parsley

### DESSERTS

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

served with a brandy-infused Crème Anglaise

#### CHEESEBOARD

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

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

trio of lemon, mandarin, and fruits of the forest

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

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

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

light and 'creamy' with a golden biscuit base

#### PISTACHIO TIRAMISU

layers of pistachio cream, mascarpone, and espresso-soaked  
sponge, finished with crushed pistachios

### COFFEE & TRUFFLES

Rich chocolate truffles served with your choice of coffee

<sup>V</sup> Vegetarian <sup>VG</sup> Vegan

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens.  
This includes our recipes without intentional gluten ingredients for our pizzas bases and pastas, and any items which are deep fried (highlighted with an \*).  
Therefore these may not be suitable for those with severe allergies or strict dietary requirements. 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.

We work closely with suppliers to bring you the best of the season, dishes may vary slightly to reflect this.