EST. 1420

CHRISTMAS DAY MENU

To Start With

SOUR DOUGH, WHIPPED MARMITE BUTTER

STARTERS

CHICKEN LIVER PARFAIT Spiced Plum Chutney, Hazelnut Granola, Toasted Brioche

MUSHROOM RAVIOLI Mushroom Dashi, Burnt Onion Puree, Crispy Enoki PB

HOUSE CURED GRAVADLAX Brown Crab Aioli, Pickled Cucumber, Crostini

MAIN COURSES

BRONZE TURKEY Bread Sauce, Sausage, Sage, Cranberry Stuffing

ROAST SIRLOIN OF BEEF Red Wine Sauce

BUTTERNUT, SPINACH, LEEK PITHIVIER Roasted Celeriac Puree, Shallot Sauce PB

ROAST FILLET OF LINE CAUGHT COD Lobster, Crayfish Sauce, BBQ Leeks

All Served With Pigs In Blankets, Roast Potatoes, Maple Roasted Roots, Spouts Chestnut Crumble, Cauliflower Cheese, Yorkshire Pudding

DESSERTS

CHRISTMAS PUDDING Brandy Custard, Vanilla Ice Cream

CHOCOLATE TART Lemon Mascarpone

VANILLA RICE PUDDING Black Cherry Compote, Flapjack Crumble PB

SELECTION OF CHEESE

4 Course Christmas Menu
£110 per person
Children under 12
£55 per child

£1pp will be optionally added to your bill for unlimited still or sparkling ionic filtered water.
Drink the difference. See Pureionic. Please speak to your server regarding any allergy concerns.
A discretionary 12.5% gratuity will be added to your bill. All prices include VAT.