

# Christmas Day Menu

**£99 per adult | £40 per child (ages 5-12) | £20 per child (under 5)**

Glass of bubbly on arrival, followed by 3 courses with coffee and mini mince pies.

**Rich French onion soup**, truffle and herb croute, Gruyère cheese and warm artisan sourdough (v) (gfo)

**Atlantic prawn and crayfish salad**, smoked trout, caviar, confit cherry tomato, Marie Rose sauce, smoked paprika and herb-baked croutons (gfo)

**Pan-seared scallops** cooked in truffle butter with celeriac velouté, fresh sea herbs, crispy chicken skin, scallop roe and crispy celeriac (gfo)

**Slow-cooked confit of duck roulade**, Parma ham, pomegranate gel, sweet date relish, pomegranate seeds, baby herbs and baked artisan bread (gfo)

**Sweet poached pear tarte fine**, pear purée, pickled celery, Cheshire blue cheese, caramelised red grapes, endive frisée, candied walnuts and micro shoots (v) (vgo)

**Harissa-spiced cauliflower schnitzel**, slow-cooked baby potato and black olive güveç, chickpea pesto and baby herbs (vg) (gfo)



**Roasted breast of turkey**, bacon wrapped chipolata, pork and herb stuffing, duck fat potatoes, creamed potato, honey glazed roasted vegetables, piccolo parsnips, creamed sprouts and rich turkey gravy (gfo)

**Roasted nut and vegetable roast**, roasted potatoes, maple syrup glazed roasted vegetables, creamed potato, shredded sprouts and rich red wine gravy (vg) (gfo)

**Sweet sherry and butter-poached halibut**, roasted girolle mushroom and confit grelot onion fricassee, smoked bacon and mushroom crumble, pommes Anna and bisque cream (gfo)

**Pan-roasted lamb rump**, herb-crusting lamb neck fillet, lamb-infused hash brown, crispy and confit carrot, baby turnip, cumin-spiced carrot purée, aromatic dukkah and a rich lamb and port reduction (gfo)

**Slow-braised shoulder of venison**, fermented pearl barley, venison and smoked Gouda bon bon, garlic and thyme-roasted fondant potato, salt-baked baby ruby beetroot, beetroot ketchup, cured golden beetroot, white balsamic and madeira-infused jus (gfo)

**Roasted carrot, pumpkin and sage pithivier**, maple-glazed baby carrots, puy lentil and sage ragu, pumpkin velouté, toasted seeds, confit patty pan and baby herbs (vg)



**Traditional Christmas pudding**, Courvoisier brandy sauce and kirsch cherry butter (v) (vgo) (gfo)

**Treacle and blood orange tart**, charred orange, blood orange gel, rich dark chocolate shard and clotted cream ice cream

**Valrhona dark chocolate and crushed hazelnut cheesecake**, hazelnut praline, caramelised white chocolate sauce, rich dark chocolate soil and Ferrero Rocher ice cream

**Winter berry trifle**, vanilla mascarpone, fresh winter berries and crème Anglaise (gfo)

**Madagascan vanilla crème brûlée**, caramelised figs and honey and oat biscuits (gfo)

**Chef's selection of British cheeses**: Burt's blue cheese, Collier's Welsh cheddar and Perl Wen Organic Cenarth brie served with truffle honey, quince and Peter's Yard crackers (gfo)

(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten-free option available.