

A MARVELLOUSLY
MAGICAL

Christmas Day

FIVE COURSES £65.95^{PP}

SIX COURSES £80.95^{PP}

WITH A GLASS OF CHAMPAGNE
ON ARRIVAL, AND COCKTAIL
OF YOUR CHOICE TO FINISH.*

On arrival, enjoy our chef's amuse bouche (ve)

STARTERS

PARSNIP & APPLE SOUP with truffle and sage oil, served with ciabatta and butter (v) or ciabatta and oil (ve)
SEARED SCALLOPS with a lobster & crab bonbon, served on creamy pea purée and lemon olive oil
DUCK LIVER & PORT PARFAIT topped with pulled duck confit, served with toasted walnut & raisin bread and a spiced fruit & sloe gin chutney
TRUFFLED GOAT'S CHEESE on sweet chilli beetroot, with diced pear, an orange & honey dressing and a rice paper cracker (v)
HENDRICK'S GIN-MARINATED SALMON GRAVLAX with toasted rye bread, beetroot, capers and dill crème fraiche
SMOKED CHICKEN SALAD with watercress, asparagus, pomegranate and a citrus dressing
SEAFOOD PLATTER King prawns, smoked mackerel fillets, salt & Szechuan pepper squid and smoked salmon, with rustic bread and a Marie Rose sauce (*For two people to share*)

MAIN DISHES

All of our main courses are served with seasonal vegetables

ROASTED TURKEY with fluffy beef-dripping roasted potatoes, a honey mustard duvet and pork & clementine stuffing. Served with a mini cranberry pie, red wine gravy and bread sauce
CHARGRILLED BRITISH VENISON served with braised red chicory, a port & blackberry jus and fluffy beef-dripping roasted potatoes
SLOW-ROASTED TOMATO & ALMOND BAKE topped with beetroot, carrot and spinach. Served with roasted celeriac and fluffy roasted potatoes (ve)
BEEF FILLET WELLINGTON with truffle & mushroom duxelles, marsala jus and fluffy beef-dripping roasted potatoes
MONKFISH WRAPPED IN PROSCIUITTO with baby potatoes, samphire, grilled spring onions and a Champagne & lobster butter sauce
ROASTED RACK OF LAMB with cavolo nero, shallots, fluffy beef-dripping roasted potatoes and a port & redcurrant jus

DESSERTS

CHRISTMAS PUDDING filled with vine fruits, almonds and rum, served with brandy sauce (v)
Vegan alternative also available (ve)
CARAMEL CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v)
DECADENT CHOCOLATE & BLACK CHERRY TRIO Rich Belgian chocolate mousse served in a chocolate cup, with vanilla ice cream, cherries in liqueur, whipped cream and warm white chocolate sauce (v)
MULLED PLUM TARTE TATIN served with Bourbon vanilla ice cream (v)
WARM CHOCOLATE BROWNIE with Belgian chocolate sauce, honeycomb ice cream and a brandy snap crumb (v)
BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve)
HOUSE CHEESE BOARD a selection of British cheeses with Fudge's nut & mixed seed biscuits, grapes, celery and chutney

To finish, a selection of luxury hazelnut and liqueur chocolate truffles (v)

EXTRA SPECIAL CHRISTMAS MENU 6 COURSES £80.95^{PP}

Choose a starter, main and dessert, from the above Christmas Day Menu, enjoy a glass of Moët & Chandon Champagne on arrival, a selection of breads and olives to start (v), followed by our chef's amuse bouche (ve), and complete your festive celebration with a selection of luxury chocolates (v) and a perfectly prepared cocktail of your choice.*

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

Dishes containing fish or chicken may contain small bones. Some of our dishes contain alcohol. If you require more information, please ask your server.

* Cocktails available as follows: Espresso Martini, British Royale, Baileys on the Rocks, Blood Orange & Passion Fruit Collins, Old Fashioned, Cosmo Twist.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.