



CHRISTMAS MENU

£130 per guest

STARTERS

Lobster raviolo, shellfish bisque

Brussels sprout velouté, chestnut crumb VG

Local game, onion chutney, toasted sourdough, dressed leaves

Smoked salmon & prawn pâté, dill, lemon, crème fraîche

MAINS

Free-range turkey ballotine

stuffed with sage & onion stuffing, roast potatoes, honey-glazed carrots, roasted parsnips, pigs in blankets, turkey gravy

Pan-roasted halibut

crispy salsify, rainbow chard, Champagne beurre blanc

Braised beef shin

slowly braised in red wine, creamy mashed potatoes, honey-glazed carrots, red wine jus

Seasonal vegetable pithivier VG

wild mushrooms, spinach, parsnip purée, honey-glazed carrots

DESSERTS

Christmas pudding, warm brandy sauce VGA

Chocolate Yule log, vanilla cream, chocolate ganache

Eggnog panna cotta, gingerbread crumb

Selection of British cheeses, artisan crackers, quince paste, grapes, chutney

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team