

CHRISTMAS DAY MENU

4 COURSES | £145

AMUSE-BOUCHE

STARTERS

FIGS AND GOAT CHEESE SALAD

baby gem, red onion, toasted walnuts, balsamic dress (v)

PUMPKIN SOUP

chilli oil, pumpkin seeds and herbs (pb)

PAN FRIED SCALLOPS

celeriac puree, asparagus and beurre blanc

WINTER SALAD

squash, spinach, pickled grapes, pine nuts and citrus dressing (pb)

MAINS

CHRISTMAS TURKEY

braised red cabbage, parsnip, crispy kale, turkey jus

GRILLED BABY CHICKEN

rocket salad, rosemary baked potatoes

BEEF FILLET

cauliflower puree, mint peas, roasted shallots, red wine jus

TUNA STEAK

broccoli, olives, salsa verde, lemon wedge

BROWN BUTTERNUT PUMPKIN

creme fraiche, feta, hazelnut, sage, pickled onions, maple syrup (v)

DESSERTS

PEAR AND RICOTTA TART

cinnamon ice cream (v)

TRADITIONAL CHRISTMAS PUDDING

vanilla ice cream, brandy sauce (v)

WHITE CHOCOLATE DELICE

white chocolate mousse, darquoise, strawberries (v)

CHEESEBOARD

selection of cheese, jam, crackers, grapes (v) (+£10 supplement)

COMPLIMENTARY DIGESTIF

(v) represents vegetarian, (pb) represents plant-based. For further dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team. However, if we have failed to impress you, please tell us immediately, the service charge will be removed and every effort made to redeem ourselves.