

Sample Christmas Day Menu 2023

£89.95 per person

Starters

Baked Half Shell Scallops cauliflower puree, sultanas, capers & brown butter

Potted Confit Duck onion relish, toasted sourdough, pickled cucumber

Roast Cauliflower Salad coconut tahini, sultanas, chickpeas, seeds, coriander, pickled red onion (VG)

Charcuterie prosciutto, coppa & salami Milano, fennel remoulade, fresh fig

Curried Parsnip & Pear Soup crispy parsnip crisps, tarragon, toasted sourdough (V)

Main Courses

Roast Turkey roast potatoes, pigs in blankets, Yorkshire pudding, stuffing, sprouts & chestnuts, braised red cabbage, crushed swede & gravy

Beetroot Wellington sprouts & chestnuts, tenderstem broccoli, roast carrots, braised leeks, hasselback potatoes (VG)

Fillet of Beef buttered baby spinach, truffle mash, fine beans & shallots, port sauce (served pink)

Stone Bass wilted spinach & kale, creamy mashed potatoes, in a beurre blanc sauce

Puddings

Christmas Pudding served with brandy butter, custard or toffee sauce (V)

Advocaat Cream Tart inspired by the classic Snowball cocktail, with a crisp pastry base, set Advocaat cream, lime syrup and glace cherry

Citrus Cheesecake buttery biscuit base, zingy citrus cream cheese, candied peel

Chocolate Mousse toasted coconut & granola, berry compote (VG)

Seasonal Cheese Board Cornish Yarg, Dorset Blue Vinny and Somerset Capricorn goats' cheese, served with pickled grapes, Millers Damsel charcoal, buttermilk & wheat wafers, caramelised onion relish and quince jelly (V)

To Finish

Warm Mince Pie