

CHRISTMAS DAY MENU

Glass of Nyetimber Classic Cuvée and Chef's amuse bouche
£115 / person

STARTERS

Truffled Wild Mushroom Soup, brioche crouton (V)
Crab Ravioli, saffron bisque, brown crab mascarpone
Confit Duck, Sour Cherry & Pistachio Terrine, sourdough toast
Spiced Honey Glazed Halloumi, pear & rocket salad (VG / GF)

MAIN COURSES

Roast Turkey, pigs in blankets, sage & apricot stuffing, cranberry sauce, gravy
Roast Sirloin of Beef, balsamic glazed shallot, Yorkshire pudding, red wine jus
Black Cod, tapioca, tomato & caviar beurre blanc (GF)
Red Onion, Pumpkin, Rosemary & Chestnut Galette, Provençal sauce (VG)

All mains are served with a seasonal selection of sides to share
Roast potatoes, sprouts & toasted almonds, roasted root vegetables (VG, GF)

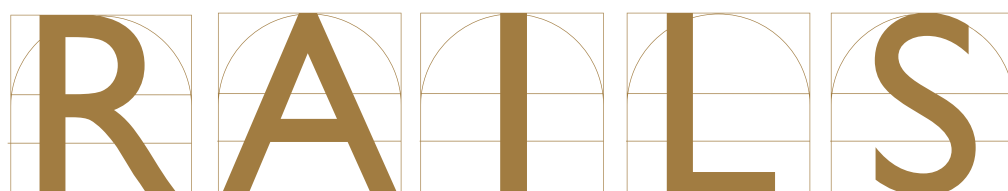
DESSERTS

Kaya Great Northern Christmas Pudding, Brandy sauce (V)
Greek Yogurt Panna Cotta, shortbread, spiced poached quince (GF)
Dark Chocolate Delice, candied ginger, blood orange coulis (VG / GF)
Selection of Seasonal Cheeses, seeded crackers & quince jelly



Tea, Coffee & Mince Pies

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.



Restaurant & Little Bar