



# CHRISTMAS SET MENU

*3 courses for 75 per person*

## W H I L E   Y O U   W A I T

Sourdough focaccia, caramelised onion butter  
*2.50 supplement per person (to be taken by whole group)*

## S T A R T E R S

Mulled wine cured salmon, celeriac remoulade, cucumber, horseradish, crème fraîche  
Heritage squash, poached egg, Aleppo pepper, pumpkin seeds, truffle / v  
Dry aged beef carpaccio, pickled shallots, blue cheese, walnuts, endive  
Salt-baked celeriac, pickled trompette, golden raisins, tarragon, vegan labneh / ve

## M A I N S

Cornish monkfish, champagne beurre blanc, sprouting broccoli, pickled shallot, watercress  
Chestnut & cranberry stuffed turkey, duck fat roasties roasted roots, pigs in blankets,  
red cabbage, Brussels sprouts, gravy  
Chestnut gnocchi, wine-poached salsify, Jerusalem purée, pickled enoki, sage / ve  
90z Dairy Cow sirloin, braised shallot, celeriac purée, pickled walnut  
***Upgrade your steak to a 70z fillet steak / 12.5 supplement applies***

## S E L E C T I O N   O F   S I D E S

*A selection of seasonal sides served to the table / 5 supplement per person*

## D E S S E R T

Dark chocolate cheesecake, miso caramel ice cream / v  
Iced mango parfait, passionfruit, lime, mint / ve  
Christmas pudding, brandy custard, redcurrant compote  
Long Clawson blue, seasonal chutney, fig & spelt crackers / v

## P E T I T   F O U R S

*Coffee & mince pies / v / 5 supplement per person (to be taken by whole group)*

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.  
An adult's recommended daily allowance is (2000 Kcal).  
Tables are subject to a discretionary service charge of 12.5%  
(v) vegetarian (ve) vegan.*