



CHRISTMAS DAY MENU

130 per person

B R E A D & B U T T E R

Warm sourdough, cranberry & chestnut butter / v

S T A R T E R S

Citrus cured monkfish, champagne grapes, smoked cod roe

Delica pumpkin mille - feuille, whipped almond ricotta, pickled walnut / ve

French onion agnolotti, onion consommé, Cornish Yarg / v

Smoked duck breast, beetroot, blackberry & juniper

M A I N S

*all served with goose fat roasties, braised red cabbage, roasted roots & Brussels sprouts
vegan main courses will be served with vegan accompaniments*

Chestnut & cranberry stuffed turkey, pigs in blankets, madeira gravy

Dry aged fillet of Scotch beef, pigs in blankets, madeira gravy

Roasted turbot, Orkney scallop, Jerusalem artichoke, roast chicken & truffle jus

King oyster mushroom galette, Roscoff onion, green peppercorn sauce / ve

D E S S E R T

Clementine tart, yoghurt sorbet, olive oil / v

Granny Smith apple parfait, apple compote, spiced crumble / ve

Christmas pudding, brandy and vanilla anglaise, redcurrant compote

Artisan British cheese selection, port reduction, celery, chutney, grapes, crackers / v

C O F F E E & M I N C E P I E S

*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.*