



CHRISTMAS DAY MENU

4 COURSES – £65.00

(available from 12.30 - 18.00)

AMUSE-BOUCHE

CELERIAC SOUP WITH TRUFFLE SHAVING

woodland mushrooms, crispy pancetta, reblochon bruschetta

BREAST OF DUCK

aromatic pumpkin purée, pear, beetroot, asparagus & caramelised walnuts

GINGER KING PRAWNS BRUSCHETTA

avocado aioli, pickled fennel, mango, pineapple & pomegranate salsa, sweetcorn & lemongrass purée

PISTACHIO - CRUSTED GOATS CHEESE

heritage beetroot & caramelised red onion, sweet romano pepper relish, saffron pear purée

RACK OF LAMB

winter root veg & beans rattatouille, pea purée, leek & gruyère mash potato spring roll, honey & mint yoghurt

WILD SEA BASS FILLET

crab, courgette, samphire & pea risotto, slow roasted balsamic tomatoes, lobster bisque

7oz PRIME SCOTTISH FILLET STEAK

cherry tomatoes, green peppercorn sauce, chunky chips

LOIN OF VENISON

baby onions, woodland mushrooms, baby leek & spinach, black garlic & apple purée, parmentier potatoes, red wine jus

WHITE CHOCOLATE SOUFFLÉ

cointreau & orange ice cream, nut brittle, passion fruit sauce

SELECTION OF FRENCH CHEESE

biscuits, spiced plum chutney, grapes & celery

LIQUEUR COFFEE with your choice of liqueur

**IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE
PLEASE LET US KNOW BEFORE PLACING YOUR ORDER**