

Christmas Day Menu

THREE COURSES £65.00*

*PER PERSON

STARTERS

Christmas Salmon Gravlax **gfo**

Melba toast, dill sauce, burnt lemon.

Beef Carpaccio **gf**

Walnuts, blue cheese, chicory.

Pumpkin Soup **vg, gfo**

Spiced bread, pumpkin seeds.

Sweet Potato Salad **vg, gfo**

Pomegranate, pecans, pearl barley.

Chicken & Leek Terrine **gfo**

Parsnip purée, grilled focaccia, caper berries.

MAINS

Roast Whole Partridge **gfo**

Duck fat roasties, vegetables, gravy.

Sirloin Steak **gf**

Chips, peppercorn sauce, confit cherry tomatoes.

Sea Bass **gf**

Jerusalem artichoke purée, roasted garlic, creamy beans, red wine jus.

Beetroot Wellington **vg**

Duxelle, tenderstem broccoli, new potatoes.

Christmas Burger **gfo**

Turkey, stuffing, bacon, cranberry sauce, duck fat roasties, gravy.

DESSERTS

Mint Chocolate Mousse

Chocolate cracker.

Irish Cream Cheesecake

Coulis, berries.

Christmas Pudding

Brandy sauce.

Chocolate Chip Orange Pudding **vg**

Chocolate sauce, candied orange.

Sticky Toffee Pudding

Walnut toffee sauce, vanilla ice cream.

