

Christmas Day

Four courses | £100

For the table

Selection of warm mini loaves, smoked salmon pate, black truffle butter, mixed olive tapenade (NG bread available)

Starters

Pan-seared scallops (NG)

Bresaola, watercress purée, picked blueberries & shimeji mushrooms (NG)

Chicken liver pâté, brandy & cranberry compote, mini tin loaf (NGO)

Celeriac, hazelnut & black truffle soup (V, VE, NGO)

Smoked salmon tartare, toasted sourdough, egg yolk cream, crispy capers (NGO)

Mains

Roast turkey, braised red cabbage, confit carrot, chestnut & cranberry stuffing, sautéed sprouts & pancetta, pigs in blankets, red wine jus (NGO)

Vegan wellington, braised red cabbage, sautéed sprouts & chestnuts, red wine vegan jus (V, VE)

Roast veal chop, cauliflower gratin, cavolo nero (NG)

28 day aged fillet steak, dauphinoise potatoes, caramelised baby onions, sautéed wild mushrooms, red wine & shallot jus (NG) supplement £10

Buttered loin of cod, parsley velouté, new potatoes, peas & spinach

Burnt spring onion risotto, smoky tomato salsa (V, NG)

Desserts

Christmas pudding, brandy cream & mulled cider cranberry compote (V, NGO)

Vanilla panna cotta, poached winter fruits, brandy snap (V, NGO)

Chocolate brownie, chocolate fudge sauce, blue vanilla ice cream (V, NG)

Vegan winter berry pavlova, raspberry sorbet, mulled wine syrup (V, VE, NG)

Cheese board (V, NGO)

To Finish

Tea or coffee, mini mince pies

There is a optional 10% gratuity on all festive menus which is automatically added to your bill. Gratuities are appreciated and fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free

