

CHRISTMAS DAY MENU

STARTERS

Roasted parsnip and chestnut soup

Toasted chestnuts and a rosemary & green pepper oil. *vg*

Smoked ChalkStream trout and tiger prawns

Chargrilled cucumber, mixed baby leaf salad, and a Bloody Mary sauce.

Pork, duck liver & port pâté

Spiced Piccalilli, watercress, and focaccia toasts.

Cornish Blue cheese & cranberry beignets

Cranberry glaze and pea shoots. *v*

MAIN COURSES

Carvery

All served with rosemary sea salted roast potatoes, seasonal vegetables, pigs in blankets *non-vg & v*, chestnut & cranberry pork stuffing, bread sauce *non-vg* and a rich gravy.

Roast turkey

Roast gammon

Silverside of beef & Yorkshire pudding

Chestnut & apricot roast *vg*

Mushroom, brie, and cranberry Wellington *v*

Pan-fried fillet of sea bass

Crushed potatoes with lobster-infused brown shrimp and pea velouté finished with parsley oil.

Mulled wine poached pear

Dark chocolate truffles, spiced ginger crumb, and a vegan Chantilly cream. *vg*

Traditional Christmas pudding

Brandy sauce, clotted cream, and brandy snap.

Individual truffle torte

Caramel centre topped with a gold shimmered profiterole and chocolate sauce.

Mulled fruit crumble

Warm vanilla crème anglaise.

£75pp

Children £45pp

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.

DESSERTS

v - vegetarian · vg - vegan · vgo - vegan option