



# Christmas Day Menu

£90 per head for adults - £45 per head for kids under 12  
For small children & babies, ask the manager for one course options

*(PB) Plant based | (DIF) Dairy free ingredient | (GIF) Gluten free ingredient*

## PRE-STARTER

Cauliflower soup, crispy madras shallots, kaffir lime & curry oil (PB) (GIF) (DIF)

## STARTERS

Cornish crab & tiger prawn salad  
Endive, chives, pink grapefruit, cos, lemon mayonnaise

Duck liver parfait  
Confit onion & sherry marmalade, frisée, toasted sourdough

Salmon gravadlax  
Pickled beetroot, horseradish crème fraîche, watercress, dill, lemon

Roasted squash & endive salad  
Parsley & pine nut crumb, vegan labneh, pomegranate, coriander, clementine (PB) (GIF) (DIF)

## MAINS

Roast Norfolk bronze turkey  
Roast potatoes, sprouts, pigs in blankets, roast carrots, bread sauce & turkey gravy

Roasted sirloin of Herefordshire beef  
Roast potatoes, sprouts, chestnuts, roast carrots, Yorkshire pudding & red wine gravy

Roasted monkfish loin  
Confit potatoes, spinach purée, shallot crisps, hot tartare sauce (DIF & GIF upon request)

Sweet potato, lentil & mushroom Wellington  
Roast potatoes, sprouts, glazed carrots, vegan gravy (PB)

*For the table:  
Cauliflower cheese, honey roast parsnips, pork & sage stuffing balls*

## PRE DESSERT

Lemon posset  
Earl grey prunes, honey crumble

## PUDDINGS

Christmas pudding  
Brandy butter, vanilla custard

Chocolate ganache tart  
crème fraîche, salted caramel

Bramley apple crumble tart  
Caramelised apple, calvados sauce, vanilla ice cream (v)

Cheeseboard  
Stilton & Lincolnshire poacher, crackers & chutney

## AFTERS

Mince pies



AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU