



Christmas Day

MENU

£65 per adult & glass of Prosecco on arrival | £30 per child (half portion including a soft drink)

STARTERS

Celeriac soup served with roasted chestnut creme fraiche
Chicken liver and cranberry jelly parfait with warm London bloomer
Bruschetta with wild mushrooms & tarragon ragu and confit egg yolk
Slow cooked Ox cheek with crispy parsnip chips & cooking liquor jus
Salmon & dill mousse rolled in smoked salmon, watercress & lemon oil & watercress

MAINS

Turkey breast Ballontine stuffed with sage & apricot, rolled in bacon
Roast sirloin of beef, Yorkshire pudding & red wine, meat jus
Slow roasted Pork belly, confit garlic mash & apple jus
Baked sea bass, fennel, parsley, rocket salad & garlic, parsley butter sauce
Roasted chestnut mushroom risotto, chestnut & parmesan crumble finished with rocket
Served with goose fat roasted potatoes, honey glazed carrots & parsnips, Brussels sprouts & pigs in blankets, for the table to share

DESSERTS

Traditional Christmas pudding with brandy cream sauce
Panettone bread & butter pudding with vanilla ice cream
Lavender creme brûlée with short bread biscuit
Selection of British cheeses with sesame seed crisp bread

All dishes may contain dairy, nuts, gluten and other products. Please advise us of any allergies.
Please note that a discretionary 12.5% service charge will be added to your bill.