



# CHRISTMAS DAY

12 noon - 3pm

The day's festivities will be accompanied by the beautiful music of our guest pianist, who will join us in the restaurant throughout the afternoon.

£75 per person

Bread basket, whipped butter & ricotta

## STARTERS



Smoked cheese soufflé, apple crisp

King prawns, shaved celery & fennel, cucumber gel, lemon crème fraîche

Roasted butternut squash soup, beetroot tart, chive oil

Guinea fowl terrine, pickled mushrooms, liquorice & orange salad

## MAINS



Traditional turkey, bacon wrapped sausages, winter herb stuffing, goose fat roast potatoes, root vegetables, cranberry sauce, gravy

Roasted & smoked salmon, green pea & bacon, Dijon sauce, crispy skin, potato terrine

Glazed mixed mushroom tart, blue cheese beignet, black grape, crushed chive potatoes

Fillet & belly of lamb, glazed baby onions, roasted salsify, potato & caper terrine, lamb jus

## DESSERTS



Aged Christmas pudding, brandy cream

Mango & lime cheesecake, coconut ice cream, amaretti, coconut crumb

Parsnip & honey brûlée with chocolate, fruit & nut terrine

British cheese, biscuits, grape & quince paste

*A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable. Pre-orders must be received 10 days prior the date of the event.*