



## CHRISTMAS DAY

£75 per person

### APERITIFS

Selection of canapés and verrines

### STARTERS

Salmon tortellini, baby leek étuvée, smoked bacon and saffron foam  
Glazed fennel salad, orange, quinoa, pomegranate and pine nuts  
Roasted celeriac velouté, blue cheese barquette and truffle oil  
Free-range chicken & pistachio terrine, pickled mushrooms and aniseed pastiche

### MAINS

Turkey paupiette, cranberry stuffing, pigs in blankets, crispy roasted potatoes, honey-roasted root vegetables, chestnut sprouts and turkey gravy  
Loin of venison, venison faggot, braised red cabbage, chive dauphinoise potatoes and sour cherry jus  
Seared sea bass, shellfish risotto and langoustine beignets  
Butternut squash & fig and lemon thyme tart, crushed garlic Charlotte potatoes, Tenderstem broccoli and lemon crème fraîche

### DESSERTS

King's Head Christmas pudding and brandy sauce  
Mango, lime & tequila parfait, shortbread and coconut ice cream  
Chocolate delice, caramel sauce, coffee & Kahlua ice cream and chocolate crackling  
A selection of British cheeses, Thomas Fudges biscuits, celery, grapes, quince paste and pear chutney

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.

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