



CHRISTMAS DAY MENU

STARTERS

Venison carpaccio, waldorf salad
Roast chicken, prosciutto & pistachio terrine, pear & saffron chutney
Lobster & langoustine cocktail, charred baby gem, paprika aioli
Wild mushroom pate, truffle & cep palmiers, shallot jam (vg)

MAINS

Fillet of beef, braised ox cheek pithier, red onion puree,
clotted cream mash, broccoli, port jus
Roast cod loin, saffron potato, mussel and herb sauce
Roast turkey, cranberry & chestnut stuffing, all the trimmings
Beetroot wellington, roasted roots, vegan red wine jus, sautéed kale (vg)

DESERTS

Christmas pudding, brandy butter, brandy custard
Chocolate delice, white chocolate mousse, cranberry gel, chocolate soil
Bucks fizz trifle, grand marnier soaked sponge fingers, blood orange jelly, orange
Chantilly, champagne sorbet
Pineapple & passion fruit eton mess (vg)