

CHRISTMAS DAY MENU

93.00 for 3 courses

To begin... Warm sourdough boule, burnt shallot & thyme butter v

STARTERS

Warm beetroot & red onion tart ^{VE}
whipped Greek cheese, semi-dried tomato, candied walnut salad

Wild mushroom & chestnut soup v
sautéed wild mushroom, cheese wafer, warm bread

Pan-seared scallops
creamed buttered leeks, cheese gratin

Duo of duck
duck liver pâté, duck leg croquette, roast plum ketchup, toasted brioche

Blue cheese arancini v*
shaved pear, walnut & chicory salad, blue cheese dressing

MAINS

Roast breast of turkey
pig in blanket, pork & apricot stuffing, roast potatoes, glazed carrots, roasted parsnips, thyme buttered sprouts, braised red cabbage, gravy

8oz fillet steak
'served pink', horseradish crust, parsnip purée, roasted carrot, caramelised onions, potato terrine, Madeira jus

Pan-fried fillet of sea bass
lobster & prawn bouillabaisse, samphire, saffron aioli

Herb polenta pancake ^{VE*}
roasted cauliflower, crispy sprouts, chestnut mushroom, herbs

DESSERTS

Dark chocolate brownie v
miso caramel chocolate mousse, salted caramel ice cream, honeycomb pieces

Warm Christmas pudding v
spiced brandy custard and spiced fruit compôte

Burnt basque cheesecake v
blueberry sauce, Madagascan vanilla ice cream

Chocolate & praline torte ^{VE}
chocolate blood orange ice cream

Selection of English cheeses
frozen grapes, cheese biscuits, plum and ginger chutney
Add port for 5.20

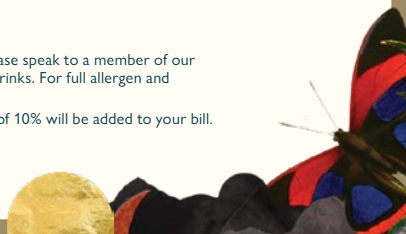
To finish...

Coffee, caramel & sea salt fudge v

Includes
a glass of
CHAMPAGNE
on
arrival

If you have an allergy or intolerance, please speak to a member of our team before you order your food and drinks. For full allergen and dietary information visit our website.

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



CHRISTMAS DAY MENU NGCI

STARTERS

Wild mushroom & chestnut soup v
sautéed wild mushroom, cheese wafer,
ngci bread

Pan-seared scallops
creamed buttered leeks, cheese gratin



DESSERTS

Burnt basque cheesecake v
banana cream, honeycomb, miso caramel
sauce

To finish...

**Filter coffee, caramel &
sea salt fudge** v

Includes
a glass of
CHAMPAGNE
on
arrival



MAINS

Roast breast of turkey
pig in blanket, pork & apricot & sage
stuffing, roast potatoes, glazed carrots,
thyme buttered sprouts, parsnip purée,
gravy

8oz fillet steak
'served pink', horseradish crust, parsnip
purée, roasted carrot, caramelised onions,
potato terrine, Madeira jus

Pan-fried fillet of sea bass
lobster & prawn bouillabaisse, samphire,
saffron aioli

Herb polenta pancake vE
roasted cauliflower, crispy sprouts,
chestnut mushroom, herbs



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