



CHRISTMAS DAY

£85 PER PERSON

AMUSE BOUCHE

Duck liver parfait jaffa cake (gf)

or

Miso & seaweed tortellini (ve)

pickled ginger | fennel foam

STARTERS

Homemade crab cakes

bloody mary jelly | pickled sea herbs | brown crab mayonnaise

Pressing of confit rabbit legs (gfo)

carrot mustard | hazelnut & rosemary croustade | chicory

Beetroot cured trout gravadlax (gf)

dill emulsion | candied beetroot | dressed leaves

Mushroom parfait (ve|gfo)

homemade focaccia | pickled mushrooms | dressed salad

MAINS

Traditional roast turkey (gfo)

stuffing | gravy | yorkshire pudding | cranberry sauce | all the trimmings

Venison saddle (gfo)

hasselback potato | venison faggot | braised red cabbage | chocolate & berry jus

Halibut wellington (gfo)

braised leeks | salsify | roe velouté

Stuffed crown prince squash (gf|ve)

smoked pine and celeriac puree | seared sprouts | cranberries | kale

DESSERTS

Traditional Christmas pudding (gfo|ve option)

brandy custard | redcurrants

Apple & pear tart tatin (ve)

rice pudding ice cream | pickled apple

Whipped coffee & dark chocolate delice (gf)

bay leaf ice cream | smoked whiskey gel

Selection of local cheeses (£5 supplement) (gfo)

crackers | bread | accompaniments

PETIT FOUR

Tea & coffee