



# CHRISTMAS DAY MENU

£99 PER PERSON

FESTIVE COCKTAIL/MOCKTAIL ON ARRIVAL

## TO START

### **Chestnut & Apple Soup**

Sage, cranberry reduction, mini rolls

### **Pan Seared Scallops**

Chorizo & pea purée

### **Ham Hock Terrine**

Pickled carrot, mustard, sourdough

### **Roasted Cauliflower Slice**

Curried oil & toasted coconut

### **Smoked Salmon Stack**

Cucumber, avocado & dill oil

INTERLUDE...CHAMPAGNE SORBET

## FOR MAIN

### **Traditional Roast Turkey**

Served with all the festive trimmings

### **Beef Wellington**

Pomme purée, baby glazed carrots, romanesco florets

### **Herb-Crusted Salmon**

Champagne risotto, asparagus tips

### **Butternut, Kale & Apricot Vegan Roast (GF)**

Hasselback potatoes & seasonal vegetables

### **Duck à la Dauphinoise**

Potato dauphinoise, plum sauce & tenderstem broccoli

## TO FINISH

### **Christmas Pudding**

Brandy sauce

### **Cheese Plate**

Local cheeses, grapes, celery, chutney, crackers

### **Chocolate Cheesecake Profiterole**

Garnished with strawberries & raspberries

### **Poached Pear**

Mulled wine glaze & vegan ice cream

### **Salted Caramel & Gingerbread Puddle Cake**

Chantilly cream

A discretionary service charge of 10% will be added to your bill, ALL going directly to our dedicated team. If you have any food allergies or intolerances, please speak to a member of our team prior to ordering. Dishes may contain items not mentioned in the menu descriptor.

Dishes with \*\* next to it can be made Gluten Free. Please speak to a member of the team