



## CHRISTMAS DAY MENU

3 Courses for £150.00 per person

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Welcome Cocktail & Canapés

### STARTER

L'oscar Game Terrine  
Seasonal Fruit Chutney, Brioche Toast

Candy Beetroots and Peppered Goat's Curd Cheese  
Truffle Dressing, Crispy Filo Tuille

Dill Cured Loch Var Salmon  
Exmoor Caviar, Bronze Fennel, Herb Oil

Iron Bark Pumpkin Velouté  
Parmesan Cheese Paillette, Pumpkin Seed Oil

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### MAIN COURSE

Roast Norfolk Bronze Turkey  
Roast Potatoes, Glazed Carrots, Brussel Sprouts, Sage Stuffing, Burgundy Wine Sauce

Slow Cooked Sirloin of Hereford Beef  
Fondant Potato, Heritage Carrots, Parsnips

Plancha Cooked Pavé of Cod  
Herb Risotto, Parsley Oil, Onion Petals, Red Amaranth

Vol Au Vent of Winter Vegetables  
Butternut Squash, Roast Chestnuts, Glazed Onions

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### DESSERT

Plum Pudding, Brandy Ice Cream

Bitter Chocolate Marquise, Cherry Sorbet, Grue Nib Tuille

Lemon Sorbet, Set Citrus Jelly, Winter Berries, Vanilla Shortbread

Truffled Baron Bigod Cheese, House Crackers, Celery, Spiced Pear Compote

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Petit Fours, Tea's and Coffees

If you have a food allergy or intolerance, please speak to a member of our team before ordering.  
All food and non-alcoholic beverage prices are inclusive of 12.5% VAT and alcoholic beverages at 20% VAT.  
A 12.5% discretionary service charge will be added to your final bill