

CHRISTMAS DAY MENU

FOR THE TABLE

Black truffle arancini, truffle mayonnaise 🍷

STARTERS

Roasted curried parsnip & coconut soup, mint coconut yoghurt 🍷 🌱

Crab & oak smoked salmon, pickled cucumber, avocado, wasabi, fennel & toasted brioche 🍷

Beef tataki, seared fillet, apple, carrot & mouli salad, soy lime dressing

Cropwell Bishop Stilton & leek tart, chicory, poached pear & candied walnut salad 🍷

MAINS

Roast free range turkey breast, Parma ham & leg roulade, bread sauce, cranberry compote & pig in blanket

Peppered dry aged beef fillet, thyme rosti, creamed spinach & parfait croute 🍷

Pan-fried cod, king oyster mushrooms, kale, gnocchi & pinot noir jus 🍷

Spinach & vegan feta pithivier, toasted chestnuts, roast squash & dried cranberries 🍷

All served with roast potatoes, buttered sprouts, maple roasted baby carrots & parsnips 🍷 🌱

DESSERTS

Sticky toffee Christmas pudding, caramel pecan custard 🍷

Valrhona dark chocolate & sea salt torte, pistachios & crème fraîche 🍷 🌱

Black Forest cheesecake, cherry sauce & blackcurrant cream

"Le Fromage", a selection of artisan cheeses, chutney, celery, quince, crackers & oatcakes 🍷 🍷

TO FINISH

Coffee with Amaretto chocolate truffles 🍷 🌱

Vegan 🌱 Vegetarian 🍷 Gluten free 🌱 Vegan or gluten free options available 🍷