### CHRISTMAS DAY MENU



Join us to celebrate Christmas with a show stopping feast. 25th December, available from 11.45am with last sitting at 4pm

£125

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**Dry aged roast beef,** horseradish crème fraiche

Whiskey and maple cured trout pâté, dill, lemon \*gf

Smoked haddock croquette, smoked herring caviar

Oxford blue cheese mousse, wild thyme and truffle honey v \*gf

Salt baked beetroot, pumpkin purée, sorrel v\*ve \*gf

### To Start

**Cauliflower velouté,** Jerusalem artichoke crisps, freshly grated Parmesan & chive

**Duck liver parfait,** pork and rabbit ballotine, Armagnac jelly, toasted brioche

**Bloody Mary prawn cocktail,** poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb

Twice baked cheddar soufflé, crispy leeks, truffled mornay

Pan seared king scallops, pomme purée, smoked herring roe, Champagne beurre blanc - £5 supplement gf

### Main Event

Worcestershire free range turkey ballotine, Yorkshire pudding stuffed with confit turkey leg, rich turkey gravy \*gf

Signature beef wellington, bordelaise sauce

Roasted sweet potato, wild mushroom and winter truffle pithivier, confit onion and sherry jus

Lobster thermidor, rich lobster and crab mornay, Parmesan crumb \*gf

# Served with all the trimmings

Crisp duck fat roast potatoes gf Confit new potatoes and chive ve Pigs in blankets

Mulled wine braised red cabbage ve gf Sage roasted pumpkin, crispy sprouts ve gf Cauliflower cheese, rich mornay sauce v

### Palate Cleanser

Lemon gin and parsley granita

#### Dessert

**Traditional Christmas pudding,** brandy butter \*ve \*gf

Craquelin choux bun, chocolate crémeux, dulce de leche gelato, honeycomb, cocoa nibs

St Clements Baked Alaska, orange sorbet, Italian meringue, bucks fizz sauce

English sparkling wine and cherry trifle, English custard, vanilla and kirsch

Seasonal Cheese: Cornish brie, mince pie, onion purée, artisan crackers v\*g

## To Finish

British filter coffee and organic tea selection, served with warm mini mince pies

v = vegetarian ve = vegan gf = gluten free \*ve = vegetarian, can be adapted to vegan on request \*gf = can be adapted to gluten free on request

An optional service charge will be added to your bill.