

Christmas Day

85.00 per person

Starters

Smoked Salmon and Guernsey Crab Salad
Green Apple, Avocado, Fennel, Brown Crab Mayo

Honey-Roasted Parsnip Soup
Crème Fraîche, Chestnut and Winter Herb Gremolata (v)

Wild Mushroom and Chestnut Pâté
Pickled Shimeji, Shallot Crisps, Tarragon (ve)

Duck Liver Mousse
Spiced Plum Chutney, Pickled Carrots, Brioche

Mains

All Served with Roast Potatoes, Seasonal Vegetables, and Jugs of Gravy for the Table

Roast Turkey Breast, Pork and Chestnut Stuffing
Pigs in Blankets, Mulled Wine Cranberry Sauce

Aberdeen Angus Aged Beef Sirloin
Yorkshire Pudding, Parsley and Shallot Crumbed Carrot, Horseradish Sauce

Herb-Crusted Fillet of Hake
Mussels, Lobster Sauce, Pickled Fennel, Sea Vegetables

Jerusalem Artichoke, Winter Kale and Lentil Wellington
Salt-Baked Celeriac, Roscoff Onion, Chestnut Crumb, Mushroom Gravy (v) (veo)

Puddings

Liberation Ale Christmas Pudding
Thick Pouring Brandy Cream, Redcurrants (v)

Dark Chocolate Delice
Clementine, Brandy Snap, Salted Caramel Ice Cream (v)

Pears Roasted in Molasses
Whipped Vanilla Cream, Frozen Raspberries, Candied Pecans (ve)

British Artisan Cheese (6.00 supp)
Caramelised Apple Chutney, Cornichons, Crackers (v)

Can't decide? Cheese available as an additional course 8.00 per person

To Finish

Canton Tea or illy Coffee, Handmade Chocolate Truffles