

# Christmas Day

**75.00 per person**

## Starters

Whipped Hot-Smoked Scottish Salmon

*Beetroot Tartare, Capers, Dill, Rye Toast*

Wild Mushroom Soup

*Miso-Roasted Chestnuts, Tarragon, Sourdough (ve)*

Celeriac and Blue Cheese Rarebit

*Pickled Walnut and Date Ketchup, Crispy Sage (v)*

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 Kelly Bronze 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*

Salmon en Croûte

*Creamed Spinach, Caramelised Lemon, Dill, Prosecco Cream Sauce*

Heritage Squash and Beetroot Wellington

*Smoked Celeriac, Roast Shallot, Mushroom Gravy (v) (veo)*

## Puddings

Liberation Ale Christmas Pudding

*Thick Pouring Brandy Cream, Redcurrants (v)*

Baked Chocolate Rice Pudding

*Vanilla Mascarpone, Amaretti Crumb, Valrhona Chocolate (v)*

Mulled Wine Poached Pear

*Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)*

British Artisan Cheese (4.00 supp)

*Caramelised Apple Chutney, Cornichons, Crackers (v)*

**Can't decide? Cheese available as an additional course 10.00 per person**

## To Finish

Canton Tea or illy Coffee, Handmade Chocolate Truffles