

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 Free Range 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