

Christmas Day

80.00 per person

Starters

Smoked Salmon and Jersey 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 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

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)

Valrhona Chocolate Mousse Cake

Clementine Syllabub, Almond Brittle (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