

# Christmas Day

**80.00 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