

Christmas Day

75.00 per person

Starters

Honey-Roasted Parsnip Soup

Crème Fraîche, Chestnut and Winter Herb Gremolata (v)

Duck Liver Mousse

Spiced Plum Chutney, Pickled Carrots, Brioche

Smoked Salmon and Prawn Salad

Avocado, Piquillo Peppers, Preserved Lemon Mayonnaise

Jerusalem Artichoke and Caramelised Onion Tart

Soused Pear, Truffle Vinaigrette (ve)

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

Whole Baked Lemon Sole

Mussels, Café De Paris Butter, Pickled Fennel, Samphire

Heritage Squash and Beetroot Wellington

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

Puddings

Liberation Ale Christmas Pudding

Thick Pouring Brandy Cream, Redcurrants (v)

Chocolate and Salted Caramel Fondant

Madagascan Vanilla Ice Cream, Hazelnut Meringue (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 8.00 per person

To Finish

Canton Tea or illy Coffee, Handmade Chocolate Truffles