

# Christmas Day

**75.00 per person**

## Starters

Smoked Salmon and Prawn Salad

*Avocado, Piquillo Peppers, Preserved Lemon Mayonnaise*

Honey-Roasted Parsnip Soup

*Crème Fraîche, Chestnut and Winter Herb Gremolata (v)*

Jerusalem Artichoke and Caramelised Onion Tart

*Soused Pear, Truffle Vinaigrette (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*

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)*

Toffee Apple, Fig and Chestnut Crumble

*Vanilla Ice Cream or Custard (v) (veo)*

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