



CHRISTMAS DAY

CANAPES

Pumpkin and truffle arancini

Smoked salmon, cream cheese & dill roulade with caviar

Smoked duck rilette, prune and Armagnac

FIRST COURSE

Hand dived scallop, cauliflower & green apple

Ricotta gnocchi, crispy sage & amaretto beurre noisette

Duck liver parfait, blood orange, toasted hazelnuts

MAIN COURSE

Aged Scottish beef fillet, mashed potato, juniper red cabbage, red wine jus

Roast bronze turkey, apricot pork stuffing, pigs in blanket, duck fat roast potatoes,

brussel sprouts & pan jus

Cornish wild sea bass, caramelised leek risotto & crispy palourde clams

Celeriac & beetroot pithivier, stilton fondue & black truffle

PRE DESSERT

Mandarin sorbet, coconut white chocolate crumb

DESSERT

Christmas pudding, brandy cream & cranberries

Warm Valrhona dark chocolate mousse, coconut sorbet & vanilla clementine

Selection of cheeses, quince purée & rye crackers

TO FINISH

Coffee & warm mince pies

5 Course Menu £190 per person



CHRISTMAS DAY CHILDREN'S MENU

STARTERS

Bayonne ham & compressed melon *
Oak smoked salmon, rocket & lemon *
Celeriac soup, toasted focaccia *

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MAINS

Slow cooked beef, carrots & roast potatoes *
Roast bronze turkey ballotine, chestnut & stuffing, roast potatoes & pigs in blankets *
Wild seabass, crushed potatoes & samphire *

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PRE-DESSERT

Mandarin sorbet *

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DESSERTS

Selection of ice creams
Traditional Christmas pudding & double cream *
Warm Valrhona dark chocolate mousse, coconut sorbet & crackling chocolate

4 Course Menu £65 per person

Please let the manager know of any allergies or dietary requirements.

* = Can be made with gluten free products