

CHRISTMAS DAY

£89 per person

Starters

Smoked Salmon and Guernsey Crab Salad

green apple, avocado, fennel, crab mayo

Duck Liver Mousse

spiced plum chutney, pickled carrots, brioche

Wild Mushroom and Chestnut Pâté

pickled shimeji, rye toast, shallot crisps, tarragon (ve)

Honey-Roasted Parsnip Soup

crème fraîche, chestnut and winter herb gremolata (v)

Mains

All served with roast potatoes, seasonal vegetables, and jugs of gravy for the table

Roast Free-Range Turkey

pork and chestnut stuffing, pigs in blankets, cranberry sauce

Sirloin of Grass-Fed Beef

sticky ox cheek, Roscoff onion, smoked celeriac

Jerusalem Artichoke and Lentil Wellington

salt-baked celeriac, Roscoff onion, chestnut crumb, mulled wine gravy (v) (veo)

Herb-Crusted Fillet of Hake

mussels, lobster sauce, pickled fennel, sea vegetables

Puddings

Liberation Ale Christmas Pudding

thick pouring brandy cream, redcurrants (v)

Dark Chocolate Delice

clementine, brandysnaps, salted caramel ice cream (v)

Winter Spiced Rice Pudding

toffee apple compote, hazelnut crumble (ve)

Cropwell Bishop Stilton and Camembert (£4 supp)

quince jelly, pickled walnut, crackers (v)

Cheese available as an additional course. £10 per person

To Finish

Dammann tea or illy coffee with handmade chocolate truffles

(v) Vegetarian, (ve) Vegan. (veo) Vegan option available on request. Ask for gluten-free options.

Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

An optional service charge of 10% will be added to all parties. This menu is subject to change.

Scan the QR code for detailed allergy and calorie information.

