

# Christmas Day

## Starters

### Chicken liver parfait

*Spiced plum chutney, pickled carrots, brioche*

### Smoked Scottish salmon and Guernsey crab salad

*Green apple, avocado, fennel, brown crab mayo*

### Jerusalem artichoke, leek and Gruyère soup

*Crème fraîche, sourdough, burnt shallot butter (v)*

### Confit duck rillettes

*Celeriac and apple remoulade, fried sourdough, cornichons, watercress*

## Mains

*All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table*

### Kelly Bronze 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 croute

*Creamed spinach, caramelised lemon, dill, Prosecco cream sauce*

### Heritage squash, beetroot and chickpea pithivier

*Celeriac purée, wild mushroom gravy (v) (veo)*

## Puddings

### Traditional Christmas pudding

*Thick pouring brandy cream, redcurrants (v)*

### Chocolate and salted caramel fondant

*Madagascan vanilla ice cream, hazelnut meringue (v)*

### Caramel roasted pineapple

*Coconut ice cream, passionfruit, lime, pistachio praline (v) (veo)*

### French cheese

*A selection of cheese, quince jelly, crackers, chutney*

*(Can't decide? Cheese available as an additional course for just £5/pp)*

## To Finish

**Tea and filter coffee, handmade chocolate truffles**

**£74.95**

## Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

