

CHRISTMAS DAY

£88 per person

Starters

Duck liver pâté

spiced plum chutney, pickled carrots, brioche

Scottish smoked salmon and prawn salad

avocado, piquillo peppers, lemon mayonnaise

Jerusalem artichoke arancini (v)

chestnut and winter herb gremolata

Heritage squash, cider and chestnut soup (ve)

sourdough, baked apple butter

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

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish

Beetroot Wellington (v) (veo)

salt-baked celeriac, Roscoff onion, chestnut crumb, mulled wine gravy

Whole baked Cornish sole

mussels, Café de Paris butter, pickled fennel, samphire

Puddings

Liberation ale Christmas pudding (v)

thick pouring brandy cream, redcurrants

Chocolate mousse cake (v)

clementine syllabub, almond brittle

Mulled wine poached pear (ve)

blackberry sauce, whipped chestnut cream, honeycomb

Cropwell Bishop Stilton and Camembert (v) (£4.5 supp)

quince jelly, pickled walnut, crackers

Cheese available as an additional course £10pp

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.

