# Christmas Day

## On Arrival

Glass of Champagne Selection of festive canapés

## **Starters**

Creedy Carver duck liver parfait Potato pancake, plum ketchup, quackling

Whipped hot-smoked Scottish salmon Beetroot tartare, capers, dill, rye toast

Caramelised cauliflower and Parmesan soup Liberation Ale, Marmite and Cheddar cheese straws (v)

Wild mushroom and chestnut pâté Sourdough toast, pickles, shallot crisps, tarragon (ve)

#### **Mains**

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

Kelly Bronze turkey ballotine

Pig in blanket, chestnut and sage crumbed parsnip, mulled wine cranberry sauce

Aberdeen Angus beef Wellington

Roscoff onion, sticky ox cheek, parsley and shallot crumbed carrot

Herb-crusted fillet of hake

Jersey mussels, crab bisque, pickled fennel, sea vegetables

Jerusalem artichoke, winter kale and lentil Wellington Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)

# **Puddings**

Traditional Christmas pudding

Thick pouring brandy cream, redcurrants (v)

Dark chocolate delice

Salted caramel cream, roast pear, honeycomb (v)

Prosecco poached pear

Saffron, blackberry sorbet, maple granola (ve)

#### Cheese

Oxford Blue

Quince jelly, candied walnuts, crackers

To Finish

Tea and filter coffee, handmade chocolate truffles

£89.95

(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.

