

CHRISTMAS DAY

£110 per person

On Arrival

Glass of fizz and a selection of festive canapés

Starters

Smoked salmon and local crab salad

green apple, avocado, fennel, crab mayo

Duck liver pâté

spiced plum chutney, pickled carrots, brioche

Wild mushroom and chestnut pâté (ve)

pickled shimeji, rye toast, shallot crisps, tarragon

Honey-roasted parsnip soup (v)

crème fraîche, chestnut and winter herb gremolata

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 (v) (veo)

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

Herb-crusted fillet of hake

lobster sauce, mussels, pickled fennel, sea vegetables

Puddings

Liberation ale Christmas pudding (v)

thick pouring brandy cream, redcurrants

Dark chocolate delicé (v)

clementine, brandysnaps, salted caramel ice cream

Winter spiced rice pudding (ve)

toffee apple compote, hazelnut crumble

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.

