

CHRISTMAS DAY

£98 per person

On Arrival

Glass of fizz and a selection of festive canapés

Starters

Smoked Salmon and Jersey 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.

