

# Christmas Day Menu 2019



- £95pp (Adults)



- £50pp (Children 13 y/o and younger)

- £30 deposit pp to confirm table (non refundable)

- Preorder for all guests required by the 18th of December

## Starters

Glass of fizz on arrival and homemade canapés

- Wild mushroom consume, herb pancake, (VE) + Chicken (optional)
- Beef rib croquette, horseradish dip, watercress and pickled vegetables.
- Tiger prawns & lobster bisque, spaghetti nero, fennel, dill.
- Marinated chickpeas, mango & mint chutney, yoghurt, tamarind chutney, pomegranate, sev

Intermediate - Champagne sorbet OR Maldon oysters

## Mains

- Roast Turkey OR 12oz Côte de Boeuf with roast potatoes, vegetables, sage & onion stuffing, pigs in blankets & Yorkshire pudding
- Braised Ox cheeks, parsley mash, glazed heritage carrots & braising liquor.
- Pollock fillets stuffed with shallots, sage and fennel, wrapped in parma ham with confit potatoes, fish velouté and brussel sprouts
- Roasted sweet potatoes, figs, red onion, goats cheese, peppers, pinenuts, tahini, za'atar

## Desserts

- Traditional Christmas pudding with brandy sauce
- Triple baked chocolate & hazlenut torte, milk chocolate ice cream and almond nougatine
- Homemade classic custard tart with strawberry sorbet
- Selection of cheese & biscuits with celery, grapes, quince jelly & chutney

## To Finish

- Tea or coffee served with a mince pie.

Please let a member of staff aware of any allergies or dietary requirements at time of booking.

A 10% service charge will be added to your bill