

# CHRISTMAS DAY MENU



*Glass of house champagne on arrival*

*Charred sourdough & maple butter with olives (v)*

## STARTERS

*Roasted butternut squash velouté, crispy sage and garlic croutons with charred sourdough (v)*

*King prawn & poached lobster salad with cucumber ribbons and a lobster bisque mayo*

*Duck rillettes, confit of cranberries and charred sourdough*

*Quinoa, sesame roasted Tenderstem broccoli, grapefruit segments & pickled red onion salad topped with toasted sunflower seeds and a mustard dressing (ve)*

## MAINS

*Roasted breast of turkey, chestnut & apricot stuffing, duck fat roasted potatoes and a pig in blanket, served with maple-roasted root vegetables, pancetta sprouts and turkey gravy*

*Treacle cured beef fillet, potato terrine, roasted heritage carrots and red wine sauce*

*Roasted butternut squash & chestnut mushroom pie topped with sweet potato & cauliflower mash, maple-roasted root vegetables, spiced red cabbage, crispy roast potatoes, steamed kale and vegan gravy (ve)*

*Grilled sea bass fillet with crayfish & smoked haddock chowder and crispy shallots*

## DESSERTS

*Duo of Christmas pudding; steamed Christmas pudding, Christmas pudding parfait, recurrrants and spiced vanilla custard (v)*

*Dark chocolate & cherry roulade, espresso cream, cherry chocolate shard and crème anglaise (v)*

*Baked vanilla cheesecake with mulled wine poached fruits and a gingernut & honeycomb crumb (v)*

*Warm sticky toffee pudding, peanut butter & caramel sauce and vanilla pod ice cream (v)*

## TO FINISH

*Your choice of tea or coffee served with homemade dark chocolate truffles (v)*

**£75.00**