

Christmas Dinner Menu

£34.00 per person

Amuse-Bouche

Smoked Mackerel Butter
Bruschetta, black caviar, cucumber

Starter

Beetroot-Cured Salmon
*Dill cream cheese, pickled cucumber,
rye crisp, black caviar*

Spiced Carrot and Lentil Soup
Milk bread and butter

Goat's Cheese Salad
*Whipped goat's cheese,
toasted honey walnuts, confit beetroot,
mustard dressing, mixed soft leaves*

Whipped Chicken Liver Parfait
*White wine-poached pear, toasted brioche,
redcurrant and red wine purée*

Palate Cleanser

Orange Sorbet

Main Course

Roasted Turkey Breast
*Pigs in Blankets, sage, onion and apple stuffing,
cranberry sauce, gravy, roasted potatoes*

Wild Sea Bass Fillet
*Celeriac purée, caper dressing,
tenderstem broccoli*

Celeriac Steak
Portobello mushroom, kale, white wine sauce

Braised Ox Cheek
Roasted potatoes, red wine jus

*All main courses are served with roasted
carrots and parsnips, braised red cabbage
and Brussels sprouts.*

Dessert

Christmas Pudding
Brandy sauce, redcurrants

Sticky Toffee Pudding
Vanilla ice cream

Chocolate Mousse with Griottines Cherries
Cherry compote, chocolate ganache

Cheese Board
Selection of cheeses, honey, walnuts, pear, crackers

*To ensure we can provide the best possible dining experience,
please inform us of any food allergies, intolerances or dietary
requirements as early as possible.*

