

Christmas Day

Six courses 89.50

*Buck's Fizz, crackers, coffee & mince pies
(children 30.00 – starter, main & dessert)*

GLASS of BUCK'S FIZZ

WHITE ONION SOUP (V)

HOT-SMOKED SALMON

cauliflower & horseradish crème fraîche, balsamic beetroot

WILD MUSHROOM RAVIOLI

herb purée, roasted hazelnuts, cep sauce (V)

ROAST FREE-RANGE BEEF FILLET

*black truffle, truffle sauce, shallot purée,
pickled girolle mushrooms, roast parsnips*

ROBERT CALDECOTT'S HOLLY FARM TURKEY
BREAST, BONED CHESTNUT-STUFFED THIGH

slow-roasted vegetables, bread sauce, pigs in blankets, port gravy

POACHED SCOTTISH HALIBUT

salted cucumber, wakame seaweed

ROAST BUTTERNUT SQUASH

*with BULGUR WHEAT & FETA
pomegranate seeds, yoghurt & coriander dressing (V)*

Main courses served with roast potatoes & buttered sprouts with almonds

SORBET with FRESH MANGO (V)

HOMEMADE TRADITIONAL CHRISTMAS PUDDING

brandy butter

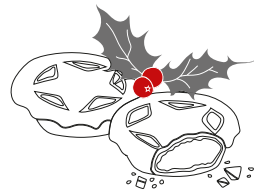
CHOCOLATE FONDANT

pistachio ice cream (V)

TRUFFLED COULOMMIERS CHEESE

& accompaniments

FILTER COFFEE or TEA & MINCE PIES



(V) Vegetarian dish. Special gluten free and dairy free menus are available.
Some of our dishes contain nuts or nut derivatives. Our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please speak to your server.

Christmas Party Menu

Three courses 39.50

glass of bubbly, crackers, coffee & mince pies

GLASS OF BLANC de BLANCS

starters

CAULIFLOWER & GRANA PADANO SOUP (V)

TRADITIONAL PORK "TERRINE DE CAMPAGNE"

soused vegetables

GUINEA FOWL LEG CROQUETTE

black cherry compote

GOAT'S CURD & BLUE CHEESE CROUSTILLANT (V)

apple & celery salad

GRILLED HOME-SMOKED SHETLAND SALMON

cauliflower & horseradish crème fraîche

mains

SLOW-COOKED BEEF BLADE

red wine sauce, chateau potatoes, baby carrots, French beans

DUCK LEG CONFIT

*wild mushroom fricassée, red onion marmalade,
Dauphinoise potato, Madeira sauce*

ROBERT CALDECOTT'S HOLLY FARM ROAST TURKEY
BREAST, BONED CHESTNUT-STUFFED THIGH

slow-roasted vegetables, bread sauce, pigs in blankets, port gravy

GRILLED SEA TROUT FILLET

spring onion & prawn potatoes, herb butter

PUMPKIN RISOTTO

roast sweet potato wedges (V)

Main courses served with risolet potatoes & buttered sprouts with almonds

desserts

CHRISTMAS MINCEMEAT PUFF PASTRY TART

cream (V)

POACHED RHUBARB CREME BRULEE

cinder toffee (V)

CHRISTMAS BREAD & BUTTER PUDDING

brandy Anglaise (V)

APPLE, GOOSEBERRY & ALMOND CRUMBLE

vanilla ice cream (V)

VALRHONA TRIPLE CHOCOLATE CUP

chocolate mousse, sorbet and crumble (V)

FILTER COFFEE or TEA & MINCE PIES

CHEESE OPTIONS

(as an extra course 8.20 or instead of dessert 4.00 supplement)

New Year's Eve Party Menu

Four courses 75.00

including a glass of bubbly

GLASS OF BLANC de BLANCS

CHICKEN CONSOMME

wild mushroom ravioli, winter truffle

GRILLED MACKEREL

pickled turnips & apple

ROAST PHEASANT BREAST

crisp confit leg, roast winter vegetables, port wine sauce

10oz CORNISH SIRLOIN STEAK

French fries, salad, Béarnaise sauce

WILD MUSHROOM LASAGNE (V)

CHOCOLATE DELICE SLICE

praline panacotta & croustillant (V)

TROPICAL FRUIT CRUMBLE

pineapple & mango with almond, ginger & citrus crumb (V)

FILTER COFFEE or TEA

FULL VEGETARIAN MENU AVAILABLE

Please contact us for details



*We hope you can join us for New Year's Eve.
Please give us a call or pop in for more
information on early evening menus, the
party menu and plans for the evening.*

