

Christmas Day

95.00 per person
40.00 children under 12



GLASS of BUCK'S FIZZ

SMOKED HADDOCK & LEEK VICHYSOISE SOUP

SMOKED SALMON & LOBSTER SALAD
lime mayonnaise



ROAST ROMANO PEPPER
bulgar wheat stuffing, roast fennel & purée (ve)

"BEEF WELLINGTON"
roast free range beef fillet wrapped in puff pastry with wild mushroom duxelle, shallot purée, pickled girolles, roast parsnips, black truffle sauce

FREE RANGE BRONZE ROAST TURKEY
chestnut stuffing, slow-roasted vegetables, bread sauce, port gravy

SOY-GLAZED SALMON
French beans, carrots, hijiki seaweed, toasted sesame

WILD MUSHROOM & TRUFFLE RISOTTO (v) or (ve) on request

Roast potatoes and buttered sprouts for the table

FRESH MANGO SALAD & SORBET (ve)

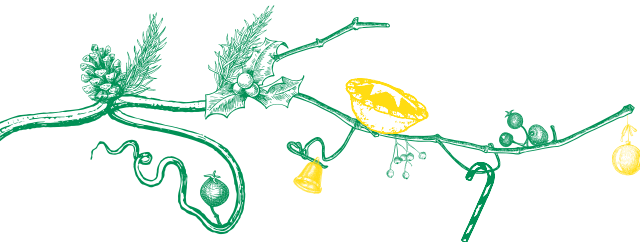
HOMEMADE CHRISTMAS PUDDING
cherry compote, brandy crème anglaise

POACHED WINTER FRUITS
Champagne jus, blood orange sorbet (ve)



TRUFFLED COULOMMIERS CHEESE
& accompaniments

FILTER COFFEE or TEA & STOLLEN



(v) Vegetarian dish. (ve) Vegan dish. Special gluten free & 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 32.50



starters

SWEETCORN SOUP (v)

ancho chilli oil

TRADITIONAL PORK "TERRINE DE CAMPAGNE"

apple & pear chutney

POTTED BROWN SHRIMPS

nutmeg butter, toast

WINTER VEGETABLE FRITTER (ve)

spiced pumpkin purée

GRILLED SMOKED SCOTTISH SALMON

piccalilli soured vegetables, citrus crème fraîche dressing

mains

SLOW COOKED BEEF CHEEK

red Thai sauce, coconut pilaf rice

DUCK CASSOULET

confit duck leg, chorizo, haricot beans, French herbs

FREE RANGE BRONZE ROAST TURKEY

*chestnut stuffing, slow-roasted vegetables,
bread sauce, port gravy*

SEARED HAKE FILLET

wilted kale, saffron & mussel sauce

WILD MUSHROOM & TRUFFLE RISOTTO (v) or (ve) on request

Risolee potatoes and buttered sprouts for the table

desserts

WINTER-SPICED BREAD & BUTTER PUDDING

brandy crème anglaise (v)

CHERRY, APPLE & ALMOND CRUMBLE

vanilla ice cream (ve)

CHOCOLATE & CITRUS ORANGE CUP

chocolate mousse, mascarpone & crumble (v)

RASPBERRY COUPE "CRANACHAN"

raspberries, toasted hazelnut granola & whisky cream (v)

COFFEE OR TEA & STOLLEN

cheese



(Instead of dessert 4.00 supplement or as an extra course 10.00)

SELECTION OF FRENCH CHEESES

& accompaniments

New Year's Eve

Four courses 49.50

GLASS of BLANC DE BLANCS

appetiser

HARICOT BEAN & POTATO SOUP ^(ve)

sautéed wild mushrooms, winter truffle oil

starters

CHILLI & GINGER GRILLED SQUID

smoked paprika & red pepper dressing

SMOKED SCOTTISH SALMON

truffle oil, capers & shallots

HARISSA-MARINATED GRILLED AUBERGINE ^(ve)

baba-ganoush, pomegranate & pine nuts

mains

ROAST PHEASANT

Dauphinoise potato, pumpkin, pumpkin purée, cranberry compote

10oz CORNISH SIRLOIN STEAK

French fries, salad, Béarnaise sauce

WILD MUSHROOM & TRUFFLE RISOTTO ^(v) or ^(ve) on request

desserts

HOT CHOCOLATE TORTE & CHOCOLATE SAUCE

vanilla ice cream, toasted almonds ^(v)

RASPBERRY COUPE 'CRANACHAN'

raspberries, toasted hazelnut granola & whisky cream ^(v)

STEAMED SPICED APPLES & PURÉE

vanilla ice cream, toasted almonds, shortbread biscuit ^(ve) (no biscuit)

FILTER COFFEE or TEA

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 & plans for the evening.