



## CHRISTMAS DAY MENU 2022

99.50 per person – six courses & Buck's Fizz

(49.50 for children aged 12 or under)

JERUSALEM ARTICHOKE SOUP <sup>(ve)</sup>  
*truffled girolle mushrooms, toasted almonds*

### Starters

TRIO of SALMON  
*gravadlax, hot smoked salmon & salmon rillettes,  
pickled cucumber, citrus mayonnaise & toasted crouton*

VEGETABLE ESCABECHE <sup>(ve)</sup>  
*grilled artichoke & aubergine, saffron grelot onions,  
piquillo peppers & Padrón peppers, marinated tomato sauce*

### Mains

FILLET OF BRITISH BEEF  
*with BLACK TRUFFLE SAUCE  
truffled mousseline potatoes, butternut squash,  
black trumpet mushrooms, roast shallot & braised chestnuts*

BEETROOT WELLINGTON *with* BLACK TRUFFLE SAUCE <sup>(ve)</sup>  
*truffled mousseline potatoes, butternut squash,  
black trumpet mushrooms, roast shallot & braised chestnuts*

HOLLY FARM FREE RANGE ROAST TURKEY  
*chestnut stuffing, pig in blanket, slow roasted vegetables, Brussels sprouts,  
rissole potatoes, bread sauce & port gravy*

FILLET of HAKE *on a* CLAM RISOTTO  
*salted cucumber ribbons, dulse seaweed, white wine & Champagne sauce*

PEACH & CHAMPAGNE SORBET

### Desserts

HOMEMADE CHRISTMAS PUDDING <sup>(v)</sup>  
*cherry compote & brandy anglaise*

POACHED WINTER FRUITS <sup>(ve)</sup>  
*poached quince, apples, pears, blackberries, prunes & pineapple  
with a citrus & red wine syrup & dash of Champagne*

CHOCOLATE DELICE <sup>(v)</sup>  
*crispy feuilletine base, chocolate ganache, dark chocolate sauce,  
honeycomb ice cream, cacao tuile with hazelnuts & pistachios*

TRUFFLED COULOMMIERS CHEESE  
*& accompaniments*

FILTER COFFEE OR TEA & MINCE PIE

<sup>(v)</sup> Vegetarian <sup>(ve)</sup> Vegan

ALLERGENS: Our menu descriptions do not list all ingredients. Please visit our web site or ask one of our team for the allergen menu.  
Menu is subject to minor changes. All major credit cards are accepted. VAT is included at the prevailing rate.  
Our usual service charges will apply. Payment by credit/debit card only.