



**BUBBLY  
OFFER**  
"Laurent-Perrier La Cuvee  
NV" Champagne just £55  
when pre-ordered for  
your Christmas  
Day table



# CHRISTMAS DAY MENU



**ADULTS £84.95 CHILDREN UNDER 12 £39.50**  
12pm arrival, food served at 12:30pm, last drinks orders 2:30pm

## ON ARRIVAL

### A SELECTION OF HORS D'OEUVRES



### STARTERS



#### CARAMELISED PARSNIP SOUP

Pancetta croutons, warm bread and  
spiced apple butter **VO VGO NGO**

#### BEETROOT & GOAT'S CHEESE

##### TARTE TATIN

Peppery green salad, honey dressing **V**  
**NGI**

#### POTTED CHICKEN LIVER &

##### BRANDY PÂTÉ

Cranberry butter, toasted brioche **NGO**

#### PRAWN & CRAYFISH COCKTAIL

Marie rose sauce, horseradish baked  
bread **NGO**



### MAINS



#### BUTTER ROASTED TURKEY WITH HONEY & MUSTARD GLAZED HAM

Pig in blankets, duck fat roasted  
potatoes, honey roasted carrots,  
parsnips, red cabbage, buttered sprouts  
and a turkey gravy **NGO**

#### PORK WELLINGTON

With a rich mustard & cream sauce, duck  
fat roast potatoes, fine beans and winter  
vegetables

#### FILLET OF STEAK ROSSINI

On a bed of pâté on brioche toast with a  
wild mushroom and Madeira sauce.  
Served with a truffle oil pomme purée

#### MUSHROOM, CHESTNUT, GARLIC & CRANBERRY

##### WELLINGTON

With a rich port sauce, creamed leeks  
and herb roasted new potatoes **V VGO**

#### PANCETTA WRAPPED MONKFISH

Parmesan gnocchi, lemon butter sauce,  
fine green beans **NGI**



### DESSERTS



#### TRADITIONAL CHRISTMAS PUDDING

Filled with juicy vine fruits, almonds,  
cider and sherry and served with a  
brandy crème anglaise **V**

#### IRISH COFFEE CREAM TRIFLE

Topped with Lotus Biscoff biscuit crumb  
and truffle "sugar cubes" **V**

#### STICKY TOFFEE BREAD &

##### BUTTER PUDDING

Cinnamon crumble coated Marshfield  
Dairy vanilla ice-cream **V VGO**

#### LEMON CITRUS TART

Raspberry coulis, pistachio crème fraîche  
**V NGI**



### COFFEE & TRUFFLES

